



# BINARIO

---

## SKIN CONTACT

---

CERTIFIED ORGANIC, BIODYNAMIC

**WINEMAKERS:**

SERRANO FAMILY,  
RUTH AND ANA DE ANDRES

**SOIL:**

LIMESTONE, CLAY, SAND

**VINIFERA:**

GARNACHA BLANCA

**VINEYARD:**

Since 1998, the Serrano family has dry farmed more than 70 ha of certified organic, certified biodynamic, estate vineyards in Rioja and Navarra. A continental climate heavily influenced by the Mediterranean, these gorgeous plots located between Calahorra and Andosilla, range from 20-40 years old and are cultivated using organic matter, both made from animal manure and pruned grapevine shoots, following all biodynamic principles and incorporating their homemade infusions and composts. These traditional farming practices help create nitrogen in the soils which lends for healthy regeneration and growth.

**PRODUCTION:**

Hand-picked at night to retain freshness, a majority of the fruit is destemmed into inox where it native ferments on the skins for 7-10 days. One pump-over per day is used to keep the cap fresh, and maintain natural temperature. After 10 days on skins, the wine is racked to stainless where it will naturally finish primary and secondary fermentation. No additions except the SO2 allowable within demeter Biodynamic guidelines.

**WINE:**

Beautiful golden orange color. The nose is filled with the ripest Apricot steeped in tangerine juice. Sea spray, sultanas, yellow gummy bear explode from the glass – nothing is quiet about these aromatics! The palate is very dry and yet it's like eating roasted pineapple-apricot tart. So much complexity and yet so much fun!