

VARIETIES: Garnacha Tinta - Syrah

AGEING AND PRODUCTION: This wine shows the local variety, Garnacha Tintorera and the Syrah particularly adapted to our area. Maceration and fermentation for around 15 days, with maximum temperatures of 26 °C in stainless steel vats. Alcoholic and malolactic fermentation occur naturally. It is aged for 3 months in barrels

HARVEST DATE: The first week of September (Syrah) and second week of September (Garnacha Tintorera).

TASTING: It is cherry red with violet reflections and a medium-high layer. On the nose, mineral notes stand out. It shows red fruit. In the mouth, it is a frank wine in which the fruit and the typical smell of the limestone soil are correctly balanced, with well-melted tannins and fresh acidity.

SOIL: Clay, finding us in deep limestone strata.

VINEYARD: 100% organic, Garnacha Tintorera and Syrah on trellis, 20 year old vineyards

HARVEST 2019: In winter there was snowfall, which was beneficial for the plant's initial reserves. Plenty of water throughout the vegetative cycle. The summer was mild and during the harvest process there was intense rain when the grapes were collected, this made them have doubts about this vintage but it has been seen that its behavior has been very good as it has given wines with low alcohol content, freshness, very expressive and varietal.

WINE ANALYSIS

ALCOHOL: 14.5% vol **TOTAL SULFUR DIOXIDE:** 40 mg/l

PH: 3.5 **TOTAL ACIDITY:** 5.5 gr/l

REDUCTING SUGAR: 2 gr/l

