

VARIETIES: Garnacha Tinta

AGEING AND PRODUCTION: This wine represents the link of several plots of Garnacha Tintorera from our estate. It is macerated for 15 days and undergoes natural alcoholic fermentation, never rising above 24°C. After this, it makes the malolactic fermentation in a natural way in concrete tanks and wooden vats where they are during 6 months.

HARVEST DATE: The first week of September.

TASTING: On view, it shows strawberry red, with purple edges. On the nose, fresh and floral red fruits (rose petals, violet) are perceived, with sweet (cinnamon) and salty spices (clove, pepper,...), bay leaf, menthol,... It enters softly and its passage is light and pleasant, with the tannins well present and at the same time pleasant. Long and fruity finish.

SOIL: Clay, finding us in deep limestone strata.

VINEYARD: 100% organic, Garnacha Tintorera, 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: 13% vol **TOTAL SULFUR DIOXIDE:** 40 mg/l

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

REDUCTING SUGAR: 2 gr/l

