

VARIETIES: 100% Garnacha Tintorera

AGEING AND PRODUCTION: Fermentation in 20,000 litre stainless steel tanks (50%) and 5,000 litre concrete tanks (50%) with a small percentage of stems. Macerated for eight days until the alcoholic fermentation begins with native yeasts. It is aged in 20 days in French oak vats of 20,000 litres for six months.

HARVEST DATE: Second half of September

TASTING: Cherry red colour with violet reflections and medium depth. Frank, with intense aromas of fresh red fruit and flowers, appearing in the background the minerality and aromas typical of our limestone soils (sweetness, graphite and spices). It has a sweet tooth, fresh acidity and tasty fruitiness, highlighting the varietal character of Garnacha Tintorera and the identity of the Organic Territory, with an excellent limestone and Mediterranean expression.

SOIL: Selection within the Garnacha Tintorera plots. They are deep soils with a limestone base and clay on the surface.

VINEYARD: 100% organic, Garnacha Tintorera in dry glass, vineyard of more than 25 years.

2019 HARVEST: In winter there was snowfall, which was beneficial for the plant's initial reserves. Abundant 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 that there were doubts about this vintage but it has been seen that its behaviour has been very good because it has given wines with low graduation, freshness, very expressive and varieties.

WINE ANALYSIS

ALCOHOL: 14,5% vol **TOTAL SULFHUR DIOXIDE:** 26 mg/l

PH: 3.37 **TOTAL ACIDITY:** 5,55 gr/l

REDUCTING SUGAR: 1 gr/l

