

**VARIETIES:** 100% Garnacha Tintorera

**AGEING AND PRODUCTION:** Fermentation in wooden vats. Maceration during six days until the alcoholic fermentation starts with native yeasts. For fifty days it is in contact with the skins. Ageing in 4,000 and 5,000 lts casks and vats for ten to eleven months.

**HARVEST DATE:** Second half of September.

**TASTING:** Cherry color and high layer. Intense and fruity on the nose, with red fruits and redcurrants standing out. Well integrated wood, giving all the prominence to the variety. Over time it develops balsamic and mineral notes. It enters the mouth in an elegant and balanced manner, with a fresh and long finish. It is persistent and varietal, a wine that represents the maximum expression of the Garnacha Tintorera variety in its organic territory, Venta la Vega.

**SOIL:** These are deep lime-based soils.

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

**2017 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 rain so it was produced in a satisfactory way, which produced wines with low alcohol content and freshness.

## WINE ANALYSIS

**ALCOHOL:** 13.5% vol **TOTAL SULFHUR DIOXIDE:** 35 mg/l

**PH:** 3.60 **TOTAL ACIDITY:** 5.68 gr/l

**REDUCTING SUGAR:** 2.50 gr/l

