

VARIETIES: 100% Garnacha Tintorera

AGEING AND PRODUCTION: Fermentation in wooden vats. Maceration for five days until the alcoholic fermentation starts with native yeasts. For thirty days it is in contact with the skins. Ageing in 225, 300, 500 and 5,000 litre French oak barrels for eleven months.

HARVEST DATE: Second half of September.

TASTING: Cherry red color and covered coat. Exhibits fresh red fruit with smoky and mineral notes. Over time it develops aromas of Mediterranean undergrowth, spices and black fruits. It enters fresh and silky, giving way in the mouth to well-melted tannins, fresh acidity and tasty fruitiness. In the background it shows notes of black liquorice, graphite and spices, a complex combination that shows us the personality of the terroir of the Venta la Vega estate.

SOIL: Very chalky soil.

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

HARVEST 2018: In winter there was snowfall, which was beneficial for the plant's initial reserves. Abundant water throughout the vegetative cycle. The summer was warm which made the grape ripening optimal. During the harvest process there was no significant rainfall so it was produced in a satisfactory way, which produced wines with a not very high alcohol content giving very balanced, fresh and varietal wines.

WINE ANALYSIS

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

PH: 3.56 **TOTAL ACIDITY:** 5.14 gr/l

REDUCTING SUGAR: 1,90 gr/l

