

# NABULÉ

**ALCOHOL CONTENT:** 14,5% vol  
**GRAPE VARIETIES:** Garnacha (100%)

## VINEYARD CHARACTERISTICS:

Terroir Project: Vineyard areas project made in the territory of the Campo de Borja Protected Designation of Origin, aimed at characterizing the different soils and their particular conditions. The main goal is to achieve the exclusive and particular expression of each territory, with minimal human intervention. Old vineyards cultivated in a singular terroir unit, according to the established cataloging. Exhaustive, thorough and detailed control of the grape maturation of each plot to find a predefined wine profile.

DATE HARVESTED: Hand-pick, the second-third week of September.

WINE MAKING: Traditional method. Fermenting at 28° C with temperature control. A maceration is carried out with the skins for a week. After the alcoholic fermentation, the development of the malolactic fermentation is strictly controlled in the stainless steel deposits. Then, the wine is transferred to oak barrels.

AGEING: Once the malolactic fermentation is finished, the wine is vatted in new 500-litre French oak barrels in contact with its own lees. The objective is to maintain the youth of the fresh fruit and extend it over time. After about 8 months, it is devatted and bottled.

TASTING: **Color.-** Intense cherry red color, clean and shiny appearance.

**Aroma.-** Fresh, fine, elegant aroma, of good intensity, with a background of very fresh red fruits, acid strawberry, floral and wild fruit tones with a balsamic background.

**Palate.-** Very fresh and pleasant attack with a lot of red fruit and balsamic nuances, which make it different and original. Very lively, with very good acidity and a young character, perfectly balanced and very well integrated with the wood. Wide and long aftertaste.

SERVING TEMPERATURE: 14°C

