



CARE

CARIÑENA NATIVA



Varieties	100% Cariñena
Vintage	2021
Alcohol and PH	14,5% and 3,38
Volume	750 ml

Location and Climate

D.O.P CARIÑENA, Northeast of Spain. Altitude between 600-800 m, continental mediterranean climate, low rainfall, less than 400 mm per year, having as its hallmark the cold and dry wind called Cierzo. Rocky and poor soils.

Vineyard's characteristics

Traditional viticulture, pruning and green pruning. Manual harvest in 25 kg boxes during the first and second week of October 2021. Bush vines, dry farmed vineyards over 40 years old, 2,000 vines/Ha. Altitude of 600-850 m in soils rich in quartzite and clay.

Vinification

Traditional method, beginning with a pre-fermentative cold maceration. Fermentation is induced at 25°C with native yeast. A maceration is carried out for 2 weeks, seeking a selective extraction of tannins in truncated cone-shaped deposits of 20,000L. Malolactic fermentation takes place in second-use French oak barrels.

Aging

Aged for 8 months on its lees in French oak barrels of 300 and 500L, Foudre of 3,000L and concrete spheres of 3,000L.

Awards

GOLD in Mundus Vini 2023, 91 Points James Suckling 2023, 91 Points Guía Peñín 2022 and Silver in Mundus Vini 2021.

Winemaker's impressions

Wine of cherry red color, clean and bright appearance. The nose has a medium intensity with clean and powerful aromas. Strong varietal character in which black fruit and floral aromas are mixed with toasted and spiced notes from the oak aging. On the palate the wine has a soft attack, wide. Persistent finish with a good freshness.

Service

We recommend serving at a temperature between 14° and 16°C.

Pairing

Grilled turbot, veal T-bone steak.

