

DERECHERO



DERECHERO TASTING NOTE

Grape	100% Derechero · Pre-phylloxera variety
Origin	Muniesa, Sierra de Arcos. IGP Bajo Aragón Organic production Altitude: 790 m Soil: sandy loam and clay from Mesozoic marine soils, that give the wines very defined flavors and deep colors.
Harvest	Second half of october
Vintage	2022

Alcohol: 14% | **Acidity:** 5.0 g/l | **Sugar:** 1.4 g/l

Winemaking Manual selection at the winery.
Stainless steel fermentation during 8 days with controlled temperature and autochthonous yeasts. Malolactic fermentation takes place in barrels. Aged with its lees during 6 months in 500L and 225L French oak barrels.

Tasting note Bright intense cherry color that hides an elegant bouquet of strawberries and raspberries aromas with caramel and toffee.
It has a pleasant and balanced entry in the mouth, explosive.
It has the character of a grape grown in extreme climatic conditions, combined with the French oak notes.
A unique wine, made with a very special variety that will surprise you.

TEMPORE