



BODEM

BODEM BODEGAS

Las Margas *Garnacha*

D.O.P. Cariñena
RED WINE



Premium



Garnacha



Vegan



3 months



Bodem Bodegas is a sustainable and disruptive winery located in the heart of the Sierra de Algairén, cradle and origin of the Garnacha grape. Bodem is committed to the quality of its vegan wines, the zero environmental impact and innovation in production techniques.

What makes Las Margas Garnacha a good wine?

Vinification in 2 phases:

- One part is fermented in whole bunches with stems.
- Another part is lightly crushed and destemmed, undergoes a 5-day pre-fermentation maceration and ferments with indigenous yeasts.

Maturation in 3 phases:

- 25% of the wine matures in barrels
- Another 25% matures in ovoid vats
- The remaining 50% matures in stainless steel vats

Final blend, during spring

Winemaker's notes

The arid climate and rugged soils of the Sierra de Algairén are everything the Garnacha grape needs: plenty of sunshine and just the right amount of minerals. Las Margas is the reflection of all this. Fruity quality, complexity, freshness and a velvety texture make for a vibrant and generous wine.

Service

Las Margas is the perfect reward for a hard day's work! Perfect to accompany your lunches and dinners or enjoy as a snack. Try combining it with protein-rich vegan dishes such as tofu, quinoa or legumes.

13-15°C



www.bodembodegas.com