

NABULÉ ESENCIA

GARNACHA



REGION: Campo de Borja

ALCOHOL CONTENT: 14,5%

VARIETY: Garnacha

CHARACTERISTICS OF THE VINEYARD: Vineyards grown in a unique Terroir Unit, where the quality of the wine is linked to the place of origin. This results in an exclusive product. Original and inimitable wines that speak for themselves of their place of origin.

HARVEST: From the 3rd -4th week of September. Manual.

ELABORATION: Traditional. Fermenting at 28° C with temperature control. A long maceration with the skins is carried out for about two weeks.

Once the malolactic fermentation is complete, the wine is aged for 16 months in new 500-liter French oak barrels in contact with its own lees. Once this objective has been achieved, the wine is devatted and bottled to finish its aging in the bottle until its release to the market.

WINE TASTING

- **Color:** Cherry red with violet tones, clean and bright.
- **Aroma:** fresh, fine, elegant, of good intensity, with a background of fresh red fruits, spicy aromas coming from the variety and the Barrel, mixed with aromas of scrubland, wild fruit and balsamic.
- **Taste:** :Very fresh and pleasant entry with lots of red fruit and balsamic hints, which make it different and original. Very lively, with very good acidity and young character, perfectly balanced and very well integrated with the wood. Long, ample and lingering finish.

SERVING TEMPERATURE: 14°C

