

SO₂ FREE



SO₂ FREE GARNACHA TASTING NOTE

No added sulphites

Grape 100% Garnacha · Organic wine made with no added sulphites

Origin Finca Masatrigos, Lécera. Bajo Aragón
Organic vineyards
Altitude: 560 m
Soil: rocky soils on slopes that help retain water in dry regions with scarce precipitations.

Harvest Second half of September

Vintage 2020

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

Winemaking This wine is made with handpicked Garnacha grapes from selected vineyards with an alcoholic strength of 14° and balanced acidity. 24 hours of cold pre-fermentation maceration. Stainless steel fermentation with control of temperature, for 8 to 10 days with indigenous yeasts.

After devatting the wine with its lees, malolactic begins spontaneously. Soft clarification with bentonite and devatation by decanting. Contact with oxygen is avoided during all process and no sulfurous is added.

Tasting note Ruby and red in color with a unique shine and brightness that shows its youth and freshness. It has a surprising aroma of wild red fruits and sweet strawberries.

In the mouth it is gentile and agile. With sweet hints and plenty of fruit and a perfect balance of acidity, tannins and alcohol that allow a pleasant long lasting taste.



TEMPORE