

terrae

Single Vineyards



TERRAE MAS DE ARANDA TASTING NOTE

Grape	100% Garnacha · Organic wine
Origin	Finca Mas de Aranda, Léclera. IGP Bajo Aragón Organic vineyards Altitude: 560 m Soil: limy and clay soils. Low organic matter contents result in poor lands that provide the mineral characteristic to our wines.
Harvest	Second half of September
Vintage	2022

Alcohol: 14.5% | Acidity: 5.2 g/l | Sugar: 2.3 g/l

Winemaking Garnacha grapes from selected old vines, produced under strict parameters of organic agriculture.

Cold pre-fermentation. Stainless steel fermentation during 8 days with controlled temperature under 26°C. Maceration of the wine to extract the maximum potential of the grape. Aged during 6 months in French oak barrels.

Tasting note Cherry red color with an elegant purple edge. Very high layer and plenty of tear. In nose, aromas of ripe red fruit, chocolate, cinnamon and wood. Good intensity in mouth, rounded and with a marked finish. A wine in balance with the environment that boosts the characteristics of the autochthonous variety of our *terroir*: the Garnacha.

