

**VINEYARD AREA:**

Selection of Garnachas vineyards in Alto Najerilla.

VINE AGE:

25 years old, at an altitude of 650 meters above sea level.

SOILS:

Ferrous clay mixture with calcareous clay and with a sandy component degradation. The mixture gives us agility, fluidity and fruitiness to the wine.

VARIETIES:

100% Garnacha tinta.

ELABORATION:

Harvest with optimal aromatic maturity, light pressing in the absence of oxygen and fermentation in stainless steel tanks at low temperature, to preserve aromas. Before the end of the fermentation, it is bottled and the natural sugar from the grape has just been fermented in the bottle where it will produce the carbon dioxide of natural origin.

AGEING:

Once fermentation ends 4 months on the lees.

ALCOHOL:

12,5%

TASTING

Salmon pink color, with orange trim



Great intensity on the nose, pome fruits, pear and apples, accompanied by red fruit, wild strawberries and a slight hint of white flowers.



On the palate it is refreshing and balanced with ample sensations and a pleasant finish. In retronasal we see the red fruits of the forest accompanied by pome fruits.

**HOLDING:**

BADARÁN: Aventines.

