

TECHNICAL TASTING NOTE G76



Grape

100% Tempranillo · Organic Wine

Origin

Finca La Merla, Lécera. Bajo Aragón

Organic vineyards

Altitude: 560 m

Soil: A limy and sandy soil rich in minerals, scarce precipitations that do not exceed 300 liters per year, 90% sunshine rate and low yields of no more than 5.300 kg per hectare are the characteristics that provide our wines with their earthy character, full-bodied and with suggestive aromas.

Harvest

Second half of September

Alcohol: 13.5% | **Acidity:** 4.9 g/l | **Sugar:** 1.8 g/l

Winemaking

Cold pre-fermentation. Stainless steel fermentation with control of temperature. Indigenous yeast. Aged for two months in new 500L French oak.

Tasting Note

Visually it presents an intense dark cherry color with a brilliant violet rim. The fruit immediately invades you with lively berry like aromas of strawberries and blackberries. If shaken it continues to gently grow in complexity with mineral fruity bouquet that throw you straight back to our vineyards, soft liquorish wrapped in delicate hints of toasted French oak and pure cocoa seeds. Everything so perfectly blended in a young wine with unexpected maturity.

In taste, it's rich in fruity flavors of red berries in the optimum moment of ripeness. It has a seductive velvety entrance in the mouth that give way to a great combination of lush fruits and wood in perfect harmony. An expressive round taste that leaves a pleasant and exciting aftertaste.

Tempranillo alive and elegant.



TECHNICAL TASTING NOTE G73



Grape 100% Garnacha · Organic Wine

Origin Finca Masatrigos, Lécera. Bajo Aragón
Organic vineyards
Altitude: 550 m

Soil: A limy and sandy soil rich in minerals, scarce precipitations that do not exceed 300 liters per year, 90% sunshine rate and low yields of no more than 6.000 kg per hectare are the characteristics that provide our wines with their earthy character, full-bodied and with suggestive aromas.

Harvest Second half of September

Alcohol: 14% | **Acidity:** 5.1 g/l | **Sugar:** 1.6 g/l

Winemaking Cold pre-fermentation. Stainless steel fermentation with control of temperature. Indigenous yeast. Aged for two months in new 500L French oak.

Tasting note With a brilliant red and purple color, elegant and lively.

Rich aromas high in intensity of a perfect combination of blackberries and very light hints of vanilla and sweet caramel. Floral notes appear as a firm representation of the Garnacha variety, violets and Jazmin.

It has a delicate and fresh entry in the mouth, candy and lush. With a fresh berrylike fruity beginning it gives way to the hints of sweet caramel and a light taste of the toasted oak. It's a pleasant and balanced journey from freshness to the silkiness of a light complexion wine that makes it so enjoyable to drink and so interesting to discover.

Pure garnacha.



TECHNICAL TASTING NOTE G46



Grape	70% Garnacha & 30% Tempranillo · Organic Wine
Origin	Finca Masatrigos and Finca La Merla, Lécera. Bajo Aragón. Organic vineyards Altitude: 560 m Soil: Limy and clay soils that help retain water in dry regions with scarce precipitations. Areas with gravels that allow the permeability and the use of water.
Harvest	Second half of September

Alcohol: 14% | **Acidity:** 5.2 g/l | **Sugar:** 1.6 g/l

Winemaking Each variety ferments separately in stainless steel tanks under controlled temperatures using selected indigenous yeasts from our own vineyards. Ageing is also done separately: Garnacha in French oak barrels and Tempranillo in American oak barrels, for 12 months. The final coupage is done before bottling.

Tasting Note Intense dark cherry color. Aromas of vanilla, chocolate and coffee. It's a wine that in taste maintains the perfect balance between the two grape varieties. Silky, full and pleasant. A wine with the perfect combination of wood and fruit.



TECHNICAL TASTING NOTE G20

Grape 100% Garnacha · Organic Wine

Origin Finca Viñalta, old vines with more than 75 years of history. Lécera. Bajo Aragón. Organic vineyards
Altitude: 600 m
Soil: Rocky soils, on slopes. Dry lands with poor soils that as a result give the mineral characteristics to our Garnacha grapes.

Harvest End of September

Alcohol: 14.5% | **Acidity:** 5.5 g/l | **Sugar:** 1.7 g/l

Winemaking Cold pre-fermentation. Stainless steel fermentation under controlled temperature using indigenous yeasts. Aged for fourteen months in new 500L French oak barrels. Malolactic fermentation taken place in the barrel.

Tasting Note Intense cherry color. Aromas of toffee, licorice and spice. In taste, it's balanced, intense and fresh. It perfectly blends the toast of the French oak wood with the fruit of the Garnacha grape. It's an elegant Garnacha and a loyal representation of our "terroir".

