



18² TASTING NOTE

Grape 100% Garnacha · Organic wine

Origin Finca La Matilla. Lécera. Bajo Aragón
Organic vineyards
Altitude: 560 m
Soil: rocky, on slopes. Dry lands with poor soils that as a result give the mineral characteristics to our Garnacha grapes.

Harvest Second half of September

Alcohol: 14.5% | **Acidity:** 5.7 g/l | **Sugar** 1.9 g/l

Winemaking Night harvest to maintain the temperature of the grapes. Cold pre-fermentation during 24 hours. Stainless steel fermentation with controlled temperature (22°C – 28°C).

Aged for 18 months in 225L French oak barrels and settled for minimum 18 months in bottle.

Tasting note Dark cherry in color and an intense layer. Aromas of truffle, toffee and coffee. In the palate, it is delicate, elegant and velvety, with notes of dark chocolate, licorice and figs.

A perfect combination that results in a very complex and balanced wine that will please the most demanding palates. A Garnacha grown wise with time.



TEMPORE