



ALTOS DE DE CASCÁN

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The “Altos de Cascán” viewpoint is a magical and special place that rises up from the largest plain in the village of Lécera and introduces the “Sierra de Arcos”, a mountain range that protects the vineyards cultivated for centuries in the shade of its rocks, pines and holm oaks. Situated at an altitude of 900 metres, it is a natural observatory

where the most traditional flora and fauna of our land live, a privileged place where you can breathe peace and imagine the life experiences of our past generations who have lived here for many years. This project was born from the passion we feel for our vineyards and our roots, and from the effort we make every day at Bodegas Tempore to recover our territory and our wine heritage.





A FAMILY WINERY

Our origins belong to this terroir and they are rooted like the vines to a thirsty and dry land.

*After 4 generations of vine-growing and with an immense knowledge of organic viticulture, our family, Yago Aznar, decided that every lesson learned should be properly represented in our wines, so we decided that it was time not only to cultivate grapes, but to put all the experience of almost a century into a bottle of wine. This is how **Bodegas TEMPORE** was born in the year 2000.*

Wine is made in the land, so we work every day to improve the quality and sustainability of our terroir. We are different in many ways concerning all the processes involved in winemaking. We do not seek for big production, we seek for excellence. We innovate in agriculture to improve our viticulture, because we believe there is always a way to do it better.

TEMPORE
BODEGA FAMILIAR





TASTING NOTE

Altos de Cascán means Garnacha, an autochthonous variety that has ruled in our region for decades. It has been cultivated by our family, generation after generation, preserving and protecting its origin and identity.

We offer you an elegant wine, very aromatic and with a great intensity of vibrant fruit in the mouth. The red fruits, with a sweet touch and in balance with the right acidity, will make you enjoy every moment, being the ideal wine to pair all your dishes.



VINEYARD / ORGANIC / GARNACHA

Organic viticulture and winemaking are the only way we understand to work the land and elaborate top quality wines.

Altos de Cascán Garnacha grapes are grown on 60 hectares of organic vineyards. Limestone and clay soils, rich in minerals, low rainfall (less than 300 litres per year), 90% sunshine rate and low yields (less than 6,000 kg per hectare) are the special conditions of this plot.

Our dry terroir with poor soils gives our Garnacha grapes their mineral character.

TECHNICAL SHEET

***Soil:** Altos de Cascán has two very different types of soil, which make it a great place to grow vines.*

This is an area with a mix of very hard clay on the surface and rich in minerals in the subsoil. And in some other plots, there is a large amount of limestone, typical of our area, with a good pH, which gives our wines a great structure.

The subterranean water provided by the Aguasvivas river provides the perfect soil conditions for the long-life of the vines.



The harvest: End of September

Vinification: Garnacha grapes harvested at optimum ripeness stage. Cold maceration during 24 hours before fermentation.

Alcoholic fermentation with indigenous yeasts and minimal intervention at 25°C, for 8 days, in 25.000-litre stainless steel tanks, with gentle daily pumping over. Light post-fermentation maceration for 48 hours. Devatting and pressing, leaving aside the flor wine from the press wine.

After spontaneous malolactic fermentation, the wine is clarified with bentonite, filtered and bottled.

Analysis:

ABV: 14% vol.

pH: 3.41

Total acidity: 6.2 g/l

Residual sugars: 2.3 g/l

Tasting notes: Ruby red in colour, very bright and intense. Medium body. Powerful aroma of red fruits. Strawberry, raspberry, redcurrant, with a liquorice background. Sweet and intense nose, inviting to taste. Balanced and rounded on the palate, explosive. The freshness of the aroma is also present in the mouth. Juicy, silky and glyceric.



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