

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.

