



## TASTING NOTE G46

<b>Grape</b>	70% Garnacha & 30% Tempranillo · Organic Wine
<b>Origin</b>	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.
<b>Harvest</b>	Second half of September
<b>Vintage</b>	2021

**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.



TEMPORE