

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.

