

MI COLECCIÓN



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Limited edition of 1.900 bottles

Grape Garnacha & Tempranillo

Origin Fincas Masatrigos & La Merla. Lécera. Bajo Aragón
Altitude: 560 m
Soil: the land is limy, sandy and rich in minerals with a layer of stones that act as a filter to help drain the water and protect the soil.

Harvest Second half of September

Alcohol: 14% | **Acidity:** 5.5 g/l | **Sugar:** 2.6 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 24 months in French oak barrels.

Tasting note This wine has an intense shade of garnets, with slight ruby highlights. On the nose, ripe fruit is present, with licorice and balsamic notes that combine with undergrowth tones such as bay, boxwood and minerals that reminds of slate.

On the mouth, it is silky and intense. High volume that fills all the palate. Acidity is balanced with the tannic structure, matured and velvety. The mid-palate is long, without edges, with a gentle and delightfully finish, and a sweet aftertaste.



TEMPORE