



SO₂ FREE

GARNACHA BLANCA **TASTING NOTE**
NO ADDED SULPHITES

ALCOHOL: 13.5% ACIDITY: 4.6 g/l SUGAR: 1.1 g/l

GRAPE 100% white Garnacha · Organic wine made with no added sulphites.

ORIGIN Paraje de Cantalobos, Alloza.
Bajo Aragón. Organic vineyards.

Altitude: 700 m.
Soil: limy and clay soils that help retain water in dry regions with scarce precipitations.

Harvest on first half of september.

WINEMAKING Vineyards treated under organic agriculture parameters. After gentle pressing and a natural and cold clarification, flower must is obtained. Stainless steel fermentation take place under controlled temperature, with minimum intervention.

This wine is then elaborated on its lees for 4 months before bottling. Contact with oxygen is avoided and no sulfurous is added during all stages of the vinification process.

TASTING NOTE Powerful, alive and bright in color. Intense in the nose, with aromas of tropical fruits.

In taste, it is fruity and fresh, with a long lasting and refreshing finish.

