



# SO<sub>2</sub> 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.

