



Organic Garnacha

~ No added sulphites ~

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100% organic Garnacha Blanca

Made from selected white Grenache organic grapes of low yields with minimum intervention both in the vineyard and in the winery.

A natural wine, truly committed with our terroir, with no added sulphites at any stage of the vinification process.

~ Organic wine ~ No added sulphites ~



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100% organic Garnacha

A wine in which the fruit is presented in its most pure state, smooth and full of taste. Made with no added sulphites, respecting the natural rhythms of the grapes.

A natural wine that beautifully enhances and reflects the characteristics of the Grenache grapes and the terroir of our land.



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SYMPHONY GARNACHA BLANCA TASTING NOTE

No added sulphites

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 First half of September

Alcohol: 14.5% | **Acidity:** 4.6 g/l | **Sugar:** 1.1 g/l

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.



TEMPORE

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SYMPHONY GARNACHA TASTING NOTE

No added sulphites

Grape 100% Garnacha · Organic wine made with no added sulphites

Origin Finca Masatrigos, Lécera. Bajo Aragón
Organic vineyards
Altitude: 560 m
Soil: rocky soils on slopes that help retain water in dry regions with scarce precipitations.

Harvest Second half of September

Alcohol: 14% | **Acidity:** 5.0 g/l | **Sugar:** 1.4 g/l

Winemaking This wine is made with handpicked Garnacha grapes from selected vineyards with an alcoholic strength of 14° and balanced acidity. 24 hours of cold pre-fermentation maceration. Stainless steel fermentation with control of temperature, for 8 to 10 days with indigenous yeasts.

After devatting the wine with its lees, malolactic begins spontaneously. Soft clarification with bentonite and devatation by decanting. Contact with oxygen is avoided during all process and no sulfurous is added.

Tasting note Ruby and red in color with a unique shine and brightness that shows its youth and freshness. It has a surprising aroma of wild red fruits and sweet strawberries.

In the mouth it is gentile and agile. With sweet hints and plenty of fruit and a perfect balance of acidity, tannins and alcohol that allow a pleasant long lasting taste.



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