

terrae

Young Wines



TEMPORE TERRAE RED

ALCOHOL: 13% ACIDITY: 5.0 g/l SUGAR: 1.9 g/l

GRAPE	80% Garnacha y 20% Tempranillo Organic wine
VINTAGE	2025
ORIGIN	Lécera. IGP Bajo Aragón. Organic vineyards Altitude: 560 m. Soil: rocky soils, on slopes. Dry lands with poor soils that as a result give the mineral characteristics to our organic wines.
HARVEST	Second half of september
WINEMAKING	Elaborated separately in stainless steel tanks with controlled fermentation at 24°C. Macerated for between 10 and 12 days, stirred regularly. The blend is done after the malolactic fermentation. Cold clarification before bottled.
TASTING NOTE	Intense reddish-purple color. Aromatically, it preserves the fruitness of the Tempranillo and the Garnacha flowery hints. It has a smooth palate, slightly stringent, with mature tannins. The overall sensation is full and harmonic.



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