

DERECHERO

TASTING NOTE

Grape variety:

100% Derechero · Pre-phylloxera variety.

Origin:

Muniesa, Sierra de Arcos. IGP Bajo Aragón

Organic production.

Altitude: 790m.

Soil: Sandy loam and clay from Mesozoic marine soils, that give the wines very defined flavors and deep colors.

Harvest:

Second half of october.

Vintage:

2022

ACIDITY | 5,0 G/L · SUGAR | 1,4 G/L



6 MONTHS



ALCOHOL | 14%



16°-18°

“Bright intense cherry color that hides and elegant bouquet of strawberries and raspberries aromas with caramel and toffee. It has a pleasant and balanced entry in the mouth, explosive.”

It has the carácter of a grape grown in extreme climatic conditions, combined with the French oak notes. A unique wine, made with a very special variety that will surprise you”.

Winemaking:

Manual selection at the winery.

Stainless steel fermentation during 8 days with controlled temperature and autochthonous yeasts.

Malolactic fermentation takes place in barrels. Aged with its lees during 6 months in 500L and 225L French oak barrels.

