



terrae

Mas de Aranda



ALCOHOL: 14% ACIDITY: 5.1 g/l SUGAR: 2.1 g/l

GRAPE	100% Garnacha · Organic wine
VINTAGE	2023
ORIGIN	Finca Mas de Aranda, Lécera IGP Bajo Aragón. Organic vineyards Altitude: 560 m. Soil: limy and clay soils. Low organic matter contents result in poor lands that provide the mineral characteristic to our wines.
HARVEST	Second half of september
WINEMAKING	Garnacha grapes from selected old vines, produced under strict parameters of organic agriculture. Cold pre-fermentation. Stainless steel fermentation during 8 days with controlled temperature under 26°C. Maceration of the wine to extract the maximum potential of the grape. Aged during 6 months in 225L. French oak barrels.
TASTING NOTE	Cherry red color with an elegant purple edge. Very high layer and plenty of tear. In nose, aromas of ripe red fruit, chocolate, cinnamon and wood. Good intensity in mouth, rounded and with a marked finish. A wine in balance with the environment that boosts the characteristics of the autochthonous variety of our terroir: the Garnacha.



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