





2% other red varieties (Monastrell, Provechón,...) Indigenous clone

Rootstock

Rupestris de lot

Vine Age

Old vines, from 35 to 80 years old

two shoots/arm. No cover crop

Oenology

Cold pre-fermentative maceration (3 days) and 2 weeks of fermentation/maceration Native yeasts

Aging

6 months of aging on fine lees in concrete tanks with periodic battonages

Location

Meteorology/ Climatology

Vintage with average yields somewhat higher than a normal year, but with a perfect maturation period with heat during the day and very cold at night, which has allowed a perfect aromatic maturation, together with wines with a little more structure and a very balanced acidity.

Deep clay soil with pebbles on the surface

Altitude, Latitude & Longitude

Vineyards located between 750 and 1000m above the sea level. Latitude: 40° 27´21"/ Longitude: 1° 45'43"



Notes

Notes of black amber plum, blueberries, blackberries, borage flower and thyme, with a menthol background

Wine Pairing

Ideal to enjoy with friends by the glass and with some snacks. We propose also a regional dish: Ternasco, the young lamb from Aragón
Try accompanying it with Oven Roasted Potatoes!

Serving

The liturgy of the wine service recommends tasting it between 14-16°C with a glass such as Riedel Veritas New World Shiraz, but we will be pleased if you enjoy it with what, when and however you choose









Analysis -

Alcohol: 14,50% vol. Total Acidity: 5,66 g/l Volatile Acidity: 0,33 g/l

pH: 3,43

Total SO2: 66 mg/l Sugar: 1,14 g/l



Packaging -

Bottle: Verallia Burgundy 75 Ecova Óptima 75 cl

(296mm x 80,3mm) Weight (full): 1,15 Kg Weight (empty); 0,395 Kg

Closure: Micro-Granulated 44/23.5 SPI

Capsule: Polylaminate



Box -

Cardboard, 6 bottles (vertical) of 75 cl

(180x267x310mm) Weight: 6,9 kg



Europallet -

105 boxes/5 levels (80x120x170 cm) Total: 630 bottles Weight: 760 kg

