



31 NOVIEMBRE 2024



Clásica maceración carbónica

Varieties: Garnacha and Tempranillo (Cencibel).

Vineyards: La Madre ecological vineyard, located in our Finca El Horcajo.

Fermentation: Spontaneous fermentation of the whole bunches in small stainless steel tank. The grapes are pressed in the classical method:

- Lágrima: The lighter free flow wine is released from the tank.
- Corazón: Pressing due to the natural weight of the remaining grapes in the tank and traditional pisado. The resulting wine is concentrated and complex. Only the corazón is used for the making of this wine.

Malolactic: Spontaneous in amphorae (typical tinajas).

Bottled: November 2024.

TASTING NOTES

Colour: intense, youthful pomegranate red.

Nose: the nose is marked by primary red fruit aromas of raspberry, cassis mixed with cherry and mulberry.

Palate: the wine is full-bodied, velvety with lovely warm round tannins and full of red fruit. The finish is pleasantly persistent and highlighted by a hint of citrus and toffee.

Temperature: 12-16 °C.

Food pairing: Antipasti, pasta, salads, grilled meat and cheese.