5/4 2025

Clarete

This red wine is co-fermented using 2 parts of Tempranillo and 1 part each of Garnacha, Malvar and Airén, Hence the name 5/4

Grape varieties: Tempranillo, Garnacha, Malvar y Airén.

Vineyards: Organic old bush vines

Harvest: manual harvest at the end of September.

Fermentation: Spontaneous co-fermentation of all four grape varieties in small open stainless steel tank: 50% whole bunches, 50% destemmed
Malolactic: in anfora. No fining. No filtration. Minimum Sulpher.

TASTING NOTES

Colour: young bright cherry red

Bouquet: red cherries, citric, wild herbs and liquorice aromas.

Palate: juicy, young red wine with soft tannins and fresh acidity. Flavours of cherry, red berries, wild herbs, butterscotch and liquorice. Medium long finish.

Temperature: 14-18 ºC.

Food pairing: Antipasti, pasta, fish and poultry, tofu and tempeh

Vegan friendly

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