



GARNACHA

TASTING NOTES

Colour: medium-high depth, violet rim.

Aroma: medium intensity, fresh red berries, balsamic.

Taste: retronasal hints of red berries, unctuous, elegant tannins, enduring, long, well balanced.

VINEYARD

Location: south-facing hillside in the Estrecho de Marín valley in DO Jumilla's southern region at 400 m above sea-level.

Goblet pruned vines planted in non-irrigated soils.

Chalk soils.

Age: 5-year old vines.

VINIFICATION

Current production 7,700 bottles.

Vintage: 25th September 2018.

Fermented in stainless steel vats for 10 days at a controlled temperature of 25°C. Local wild yeasts.

