

# be Independent

## INDEPENDENT GARNACHA TASTING NOTE

GRAPE 100% GARNACHA ORGANIC GRAPES

ORIGIN LÉCERA. BAJO ARAGÓN.  
ALTITUDE: 560 M

SOIL: A LIMY AND SANDY SOIL RICH IN MINERALS, SCARCE PRECIPITATIONS THAT DO NOT EXCEED 300 LITERS PER YEAR, 90% SUNSHINE RATE AND LOW YIELDS OF NO MORE THAN 6.000 KG PER HECTARE ARE THE CHARACTERISTICS THAT PROVIDE OUR WINES WITH THEIR EARTHY CHARACTER, FULL-BODIED AND WITH SUGGESTIVE AROMAS.

HARVEST SECOND HALF OF SEPTEMBER

ALCOHOL: 14% | ACIDITY: 5.0 G/L | SUGAR: 1.9 G/L

WINEMAKING NIGHT HARVEST TO MAINTAIN THE RIGHT TEMPERATURE OF THE GRAPES. COLD PRE-FERMENTATION. STAINLESS STEEL FERMENTATION WITH CONTROLLED TEMPERATURE UNDER 26°C. DAILY PUMP-OVERS TO GIVE FRESHNESS AND STRUCTURE TO THE WINE.

TASTING NOTE AROMATICALLY, IT CONSERVES THE FLOWERY CHARACTERISTICS OF THE GARNACHA, WITH A GOOD REDDISH-PURPLE COLOUR. IT HAS A FULL FLAVOUR, SLIGHTLY STRINGENT, WITH SOME GOOD MATURE TANNINS. THIS IS A ROUNDED AND WELL BALANCED WINE.



# TEMPORE