

be Independent



INDEPENDENT TEMPRANILLO TASTING NOTE

GRAPE 100% TEMPRANILLO 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 5.300 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: 5.1 G/L | SUGAR: 2.6 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 IT HAS A CLEAN AND FRUITY AROMA, TYPICAL OF THE TEMPRANILLO GRAPE, (STRAWBERRIES AND BLACKBERRIES), WITH A RED PURPLE – MAROON COLOUR.

IN THE MOUTH IT PRESENTS ITSELF EXTRAORDINARILY GENTLE. FULL BODIED AND WITH AN EXCELLENT BALANCE BETWEEN THE TANNIC AND ACIDIC SENSATIONS. THE AFTERTASTE IS FRESH, PLEASANT AND LONG LASTING IN THE MOUTH.



TEMPORE