

be Independent

INDEPENDENT ROSÉ TASTING NOTE

GRAPE	100% GARNACHA · ORGANIC GRAPES
ORIGIN	LÉCERA. BAJO ARAGÓN. ORGANIC VINEYARDS. ALTITUDE: 550 M SOIL: LIMY AND CLAY SOILS THAT HELP RETAIN WATER IN DRY REGIONS WITH SCARCE PRECIPITATIONS. AREAS WITH GRAVELS THAT ALLOW THE PERMEABILITY AND THE USE OF WATER.
HARVEST	SECOND HALF OF SEPTEMBER
ALCOHOL: 13%	ACIDITY: 6.2 G/L SUGAR: 1.1 G/L

WINEMAKING

IT ARISES FROM A NOCTURNAL HARVEST OF GARNACHA AND IS PRESSED AT THE VERY MOMENT OF ITS ARRIVAL AT THE WINERY.

BREWED IN STAINLESS STEEL AT 14°C. SMOOTHLY FINING, EVERY VIRTUE OF THIS WINE HAS BEEN GENTLY PRESERVED.

TASTING NOTE

ATTRACTIVE PALE-PINK CRYSTALLINE COLOR. IT HAS A LONG LASTING FRUITY AROMA WHERE WILD BERRIES AND CITRIC FRUITS STAND OUT.

IN THE MOUTH IT IS TASTY, WITH VOLUME AND HAS A LONG LASTING TASTE, PERFECTLY BALANCED AND WITH HINTS OF WILD BERRIES AND STRAWBERRIES.



TEMPORE