



TASTING NOTE G50

Grape	100% White Garnacha · Organic Wine
Origin	Finca La Dehesa, Lécera. Bajo Aragón Organic vineyards Altitude: 560 m Soil: Limy and clay soils that help to retain water in dry regions with scarce precipitations. Areas with gravels that allow the permeability and the use of water.
Harvest	Hand harvesting. First half of September
Vintage	2020

Alcohol: 14% | **Acidity:** 3.9 g/l | **Sugar:** 1 g/l

Winemaking Stainless steel fermentation without skins during 3 weeks, under controlled temperature of 14°C. Aged on its lees during 9 months in a concrete vertical ovoid tank of 1700L.
The absence of oxygen and the continuous movement that this particular deposit achieves in a natural way, results in a wine aged without interference, maintaining its primary characteristics and respecting its origins.

Tasting Note Elegant to the eye and nose, glossy and crystalline. Rich in tropical flavours of pineapple, passion fruit and mango; memories of macadamia nuts. The result is a perfumed and intense aroma.
In taste, it has a delicate and rounded entry in the mouth. Without edges, greedy and sweet, typical characteristics of being aged in a vertical ovoid tank. The end is pleasant and silky.
Pure White Garnacha, showing the essence of this variety.



TEMPORE