INDEPENDENT

INDEPENDENT ROSÉ **TASTING NOTE**



ALCOHOL: 13% ACIDITY: 6.2 g/l SUGAR: 1.1 g/l

GRAPE 100% Garnacha · Organic grapes

VINTAGE 2025

ORIGIN Lécera. Bajo Aragón.
Organic vineyards.
Altitude: 560 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

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 14ºC.
Smoothly fining, every virtue of this wine has been gently preserved.

TASTING NOTE Attractive pale-pink crystalline color. It has a long lasting fruity arome 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.

BE YOURSELF
BREAK THE RULES

VEGAN