

INDEPENDENT

INDEPENDENT TEMPRANILLO **TASTING NOTE**

ALCOHOL: 13.5% ACIDITY: 5.1 g/l SUGAR: 2.6 g/l

GRAPE 100% Tempranillo · Organic grapes

VINTAGE 2025

ORIGIN Lécera. Bajo Aragón.
Organic vineyards.
Altitude: 550 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 First half of september

WINEMAKING Night harvest to maintain the right temperature of the grapes. Cold pre-fermentation.
Stainless steel fermentation with controled temperature under 26ºC. 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.

BE YOURSELF
BREAK THE RULES

VEGAN