



TECHNICAL TASTING NOTE G76

Grape 100% Tempranillo · Organic Wine

Origin Finca La Merla, Lécera. Bajo Aragón
Organic vineyards
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: 13.5% | **Acidity:** 4.9 g/l | **Sugar:** 1.8 g/l

Winemaking Cold pre-fermentation. Stainless steel fermentation with control of temperature. Indigenous yeast. Aged for two months in new 500L French oak.

Tasting Note Visually it presents an intense dark cherry color with a brilliant violet rim. The fruit immediately invades you with lively berry like aromas of strawberries and blackberries. If shaken it continues to gently grow in complexity with mineral fruity bouquet that throw you straight back to our vineyards, soft liquorish wrapped in delicate hints of toasted French oak and pure cocoa seeds. Everything so perfectly blended in a young wine with unexpected maturity.

In taste, it's rich in fruity flavors of red berries in the optimum moment of ripeness. It has a seductive velvety entrance in the mouth that give way to a great combination of lush fruits and wood in perfect harmony. An expressive round taste that leaves a pleasant and exciting aftertaste.

Tempranillo alive and elegant.

