



BASIC DATA

Area or Designation of Origin: Somontano

Type of wine: Young red 2020 – Limited Edition: 5.000 bottles

Grape varieties: 100% Moristel.

TECHNICAL CHARACTERISTICS

Alcohol Content: 14,43% vol.

Total Acidity: 6 g/l

pH: 3.36

Residual Sugar: 3.36 g/l

Allergens: Contains Sulfites

VINEYARDS AND HARVEST

Vineyard: The most traditional vineyard in the Somontano wine region.

Number of hectares: 22 hectares.

Average vineyard age: 18 years old.

Yield: 4,400 kg/hectare.

Specific type of soil: silt loam soils, medium depth (around 60 cm) Marl and sandstone rocks in the subsoil. Calcareous soils with carbonate percentage higher than 30% and pH greater than 8. Generally on slopes or elevated plains. Between 400 and 600 metres in altitude.

Pruning: Vine trellis system, cordon pruning to 4 -5 spurs per arm and 1-3 buds per spur.

Specific microclimate> rainfall of 300 to 400 millimetres per year, concentrated in spring and autumn. Strong day- night temperature gradients during the ripening period favour the good preservation of the varietal aromas.

Harvest style: Manual. Grouping of vineyard parcels depending on their potential and harvests in the aromatic window for fresh fruit.

VINIFICATION

Tanks: Stainless steel

Fermentation: Temperature controlled at 25°C

Duration: 5 days.

Native yeast selected from our land.

Production Unclarified and unfiltered wine to allow for the full expression of the Moristel variety to come through, not aged in wood. Totally natural.

FORMAT

75 cl. bottles in boxes of 6

TASTING NOTES

• APPEARANCE: Very bright, with an intense red color due to its varietal characteristics of low Ph.

• NOSE: Clean aroma of red and black fruits such as plum or redcurrant. Candied fruit.

• PALATE: Stimulating, with a fresh acidity that makes it very palatable. Soft and meaty, with lots of fruit and high aromatic persistence.

• FOOD PAIRING S: Spiced dishes, blue fish, cheeses and Italian food.



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