

GRAPE VARIETIES

100% Tempranillo

**CRianza
ECOLÓGICO,
EL MARUJO**

VINEYARD

From our vineyards certified by Organic Agriculture both in production and processing, located in El Villar de Arnedo.

The vineyards are in a privileged situation where the balance between the land, exposure to the sun and the winds give this wine its unique character.

TASTING NOTES

Brick colour.

On the nose has notes of red and black fruits. With sensations of freshness and ripe red fruit, giving way to sensations of barrel ageing, spices, leather and toasted notes.

It has round, enveloping tannins and balanced acidity.

PAIRING

RECOMMENDATIONS

Ideal to accompany grilled red meats, game and cured cheeses.

ELABORATION

The grapes enter the tank slightly squeezed and the alcoholic fermentation process takes place. Fermentation takes place naturally and spontaneously using the grapes own yeasts, with minimal intervention in the development of the wine.

It is kept under controlled temperature of 24°-25°C for 10-15 days. Once the sugar has been converted into alcohol the wine is transferred to a concrete tank. Due to the characteristics of this concrete tank with a 25 cm wall, the temperature is constantly maintained at 24° for the second fermentation to take place, this is called malolactic fermentation.

The fermentation is done slowly in the most natural way possible where it does not charge with static energy.

Finally, we finish ageing the wine for at least 12 months in fine-grained French oak.

