

**JOVEN ECOLÓGICO,
EL MARUJO**

**SEÑORIO
DE
LIBRARES**

**GRAPE VARIETIES
100% Tempranillo**

ELABORATION

The grape enters the tank slightly squeezed and the alcoholic fermentation process takes place. Fermentation takes place naturally and spontaneously, using the grape's 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 the 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. This fermentation is done slowly in the most natural way possible, where it does not charge with static energy.

TASTING NOTES
Cherry red colour.

On the nose fruity and fresh, black and red strawberries, with floral sensations and a mineral touch. It has an appetizing taste of medium body and balance gives it freshness and harmony.

PAIRING RECOMMENDATIONS

Ideal to accompany blue cheeses or red meats in sauce and typical tapas.

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.

