



“A 1920's terroir”

ABOUT THE VINEYARD:

Vineyard planted in 1920 with a surface area of 0.26ha in the “Resaco” area, at an altitude of 427m and facing north. Planted with R-Lot Rupesstris rootstock and grafted with Garnacha Tinta, loam soil, without the presence of boulders, sandy soil in the northern part of the plot due to the deposition of sand during the flooding of the Ebro river. Spontaneous vegetation, tilled and cleared for its maintenance.

MICROVINIFICATION:

Night harvest around 5:30 am, manually in 10kg boxes for later shelling by hand in the winery. “Grain to Grain”
Spontaneous fermentation for 14 days with manual pump-overs without breaking the grain and manual pressing in a small vertical screw press.
All movements are carried out by gravity from its beginning, until its bottling.

STORING:

Filling a BocoY 500L unroasted French oak, malolactic degradation and aging for one year.

VINTAGE PRODUCTION: 960 botellas de 0,75