



LÍA by NIVARIUS

“Pét-Nat”

VINEYARD AREA:

Selection of Garnacha vineyards in the Alto Najerilla.

ESTATE:

BADARÁN: Aventines.

VINE AGE:

25 years old, at an altitude of 650 metres above sea level.

SOILS:

Mixture of ferrous clay with calcareous clay and a sandy component of degradation. The blend brings agility, fluidity and fruitiness to the wine.

VINTAGE CHARACTERISTICS:

A fresh vintage. Budbreak came a week early, with a very rainy first part of the summer, followed by an absence of rainfalls in the second part, which meant that, the plant's vegetative cycle, was very balanced and healthy. During ripening, the climate was favourable with a contrast in temperature between day and night, which produced optimum ripeness in aroma and flavour.

ELABORATION:

Harvest at optimum aromatic maturity, light pressing in the absence of oxygen and fermentation in stainless steel tanks at low temperature to preserve aromas. Before fermentation is completed, the wine is bottled and the natural sugar from the grapes finishes fermenting in the bottle where it will produce the natural carbonic acidity.

VARIETY:

100% red Garnacha.

AGEING:

Once the fermentation is finished, the wine is kept on its lees for 4 months upside down to preserve the fruity notes.

ANALYTICS:

ALCOHOL: 12,5% VOL.

TOTAL ACIDITY: 7,1 g/l in tartaric.
pH 3,09

**JAMES
SUCKLING
.COM**

90 points

Peñín

91 points

“Freshness and fruitiness is what this sparkling wine offers us, made in a natural way using the ancestral method”

Raúl Tamayo,
Winemaker.

EST. 1999

PALACIOS

VINOS DE FINCA