

Almarina

Garnacha Tintorera and Syrah cold maceration

Harvest:

Apellation of Origin Almansa.

Kind:

Young Red Wine, from our organic dryland vineyards of Garnacha Tintorera and Syrah, grown at 900 m. altitude in our farm Dehesa el Carrascal.

Variety:

Old Garnacha tintorera and Syrah vineyards (60% and 40% respectively), planted on our Finca Dehesa el Carrascal in deep, sandy and limestone soil.

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il, the continental climate with little rainfall, our altitude and organic farming in dry land, result in small productions, less than 5,000 kg. / Ha. that define the quality of this wine.

Vinification:

Destemming and crushing of the grapes with nitrogen protection, cold pre-fermentative maceration between 10°-15° C, for 2 days. Alcoholic fermentation for 10-15 days, in stainless steel tanks. Subsequent racking for malolactic fermentation in contact with the fine lees, with daily stirring and homogenization to obtain the softness and volume in the mouth of the fermentation proteins. This wine is not aged in barrels.

The blend with 60% Garnacha tintorera provides color and structure, while the 40% Syrah provides fruitiness and smoothness on the palate. Clarification, filtration and stabilization before bottling, finishing its refinement in bottles for a minimum of 30 days in a heated warehouse.

Tasting notes:

Dark and intense garnet color. Fruity, fresh aroma with notes of licorice, strawberries and ripe red fruits. Soft on the palate, with balanced acidity, sweet and tasty tannins. Fruity aftertaste with a lot of freshness.

Recommendations:

- Very versatile young wine that goes well with all kinds of dishes.
- Ideal to accompany tapas or taste alone.
- Recommended for vegetables, pasta, rice, fish and desserts.
- Service and storage temperature between 15° and 16°C.



DEHESA
El Carrascal