

Barrica 21

Garnacha Tintorera

**Harvest:**

Appellation of Origin Almansa.

Kind:

Organic "Roble" Red Wine, aged for 3 months in new American oak barrels, produced only with mechanical and physical processes, without additives or preservatives.

Variety:

Garnacha Tintorera, red wine from our vineyards, dry farming at 900m. altitude. The grapes are manually picked and transported to the winery so as not to damage the fruit.

Vinification:

The grape variety is made at its optimum moment of maturation. Manual harvest with destemming and crushing of the grapes with nitrogen protection to carry out the pre-fermentation maceration at 10°C, carrying out a more selective extraction of aromas, color, and tannins. Addition of selected yeasts in stainless steel tanks during fermentation and maceration for 10 days at a controlled temperature of 25°C, with subsequent uncovering and racking of the flower must, for malolactic fermentation and subsequent storage in American oak barrels for 3 months. Clarification and filtration before bottling.

Tasting note:

Intense violet red color and attractiveness typical of its youth. Aroma of ripe, toasted and smoked red fruits that its aging in the barrel gives it. Intense flavor, very smooth and persistent. Very pleasant wine, balanced in flavors and sensations, with a fruity and persistent aftertaste.

Recommendations:

- Service temperature between 16° and 18° C.
- Storage temperature between 15° and 18° C.
- Ideal to taste alone and accompany all kinds of meals



DEHESA
El Carrascal