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GRAPES : Grenache noir 100% (dessert wine from late harvest)

THE TERROIR

Location: Realta (Los Pedrones, Requena, Valencia, Spain)
Altitude: 740 metres
Climate: Continental weather tempered by the proximity of the Mediterranean Sea.
Soil: Clay-limestone
Vineyard: Organic vineyard for 48 years; grapes shaped in traditional goblet pruning without irrigation.

PDO: no PDO / Organic certified / 50 cl Bottle

WINEMAKING

Grapes are exclusively harvested manually in 15 kg crates. The grapes are crushing and destemming and then the fermentation starts using indigenous yeasts for around one month until the death of the yeasts and fermentation stops, leaving 130 g/L of residual sugar. The elevage is carried out in French oak casks for 8 months. This wine is non-clarified; non-filtered; naturally stabilised and very little sulphites are added. Cuvée limited to 500 bottles.

TASTING NOTES

It's a pale, cherry-red wine. The nose is very clean, with aromas of red fruits like cherry and candied raspberry, dried flowers, accompanied by more oxidative notes and a light touch of oak. On the palate, it's a medium-bodied and very well-balanced wine, with silky tannins and a lovely acidity that invites another sip.

FOOD AND WINE PAIRING

Ideal to accompany a Black Forest cake with red berries or any other fruit dessert.
Serve preferably at a temperature of 14°C.

ABV 14% Vol.