
Santa Cruz de Alpera Red Carbonic Maceration



APPELLATION OF ORIGIN (D.O.)

Almansa. <http://denominacion-origen-almansa.com/>

SUB-AREA

Surroundings vineyards of "La Zarzuela y El Reviejo"

GRAPE VARIETY

Garnacha Tintorera (100%).

COLOR

It is clean and it has red purple color of high intensity.

BOUQUET

It has high aromatic intensity. It brings notes of strawberry yogurt, raspberry with a banana background which is typical of the carbonic maceration elaboration.

TASTE

It is sweet at the beginning, clean and balanced. Its persistence is of medium intensity. It is easy to drink and it has a strong fruity character.

MATCHING

It is ideal to pair with rice, pâté, meat, game and cured cheeses.

TEMPERATURE AND OPTIMAL CONDITIONS

We recommend drinking this wine within 2 years after its elaboration. Its ideal serving temperature is 15°C.

VINEYARDS

The vineyards for the elaboration of our wines are strictly selected following their age, low productivity and health. The harvest was carried out with 100 kgs cases.

We have more than 2000 has to select the best grapes of every vintage.

ELABORATION

It has been made from our native variety, the Garnacha Tintorera, which gives to our wines singularity as well as color and structure. The vinification is carried out by carbonic maceration to obtain a young wine with a very good aromatic intensity, of fast consumption which is pleasant to drink after the first months of its bottling.

It has been fermented to 28°C with a contact time with entire grape of 8-9 days. Then, it finished the fermentation in concrete tanks to a controlled temperature of 20°C. After the malolactic fermentation the coupage is made, to finish the process with a light clarification and stabilization by cold. The last step before bottling is an amicrobic filtration to keep all its organoleptic features.