

CM Garnacha Tintorera

PURE
SANTA CRUZ
DE ALPERA

SUB-ZONE

Surroundings vineyards of “La Zarzuela” and “El Reviejo”.

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.

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 fruit character.

MATCHING

It is deal to pair with rice, pâté, meat, game meat and cured cheese.

TEMPERATURE AND OPTIMAL CONDITIONS

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

VINEYARDS

The vineyards for the elaboration of our wines are strictly selected by our technicians following their age, low productivity and health. The harvest was carried out with 100kg cases. We have more than 2000has 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 last 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.



100% Garnacha Tintorera

