



ORGANIC TEMPRANILLO

VARIETIES

100% Organic Tempranillo

VINTAGE

2023

ALCOHOL

11,5%

SERVING TEMPERATURE

Best serve between 15° - 17° C

PARING

Ideal to serve with any type of meat, especially red meats and fatty fish.

TASTING NOTES

Intense red color, aromas of red fruits such as cherries and strawberries. Elegant, smooth, and easy-to-drink wine.

VINEYARDS

Selected organic vineyards from the Spanish Levant region.

ELABORATION PROCESS

Hand-harvested grapes, destemming and light crushing of the grapes, fermentation at a controlled temperature between 22 and 26°C for 12 days. Gentle pneumatic pressing. Natural malolactic fermentation, and gentle processes of clarification, filtration, and stabilization prior to bottling.

