

We are named after those who had the idea one hundred years ago to plant or graft what we today are enjoying. I have paid homage to them

with a wine from the Juan García grape. Delicate and mercurial, it requires a lot of attention, but with a vintage such as this, it requires no presentation. The wine was made in concrete tanks and went into barrels before malolactic fermentation.

VARIFTY

Juan García 100 %

ORIGIN

D.O. Arribes

SOIL TYPE

Various types of decomposed granite

PLANTATION

1910 to 1950, bush vines without irrigation

WINEMAKING

Hand-harvested, destalked, natural yeast for the alcoholic fermentation

AGFING

6 months in used French oak barrels and a further 8 months in stainless steel

CHARACTERISTICS

Red wine, natural, still, fruity Alcohol - 13,5%

Total sulphur: 25 mg/litre



