





# MARILUNA RED ORGANIC 2022

VARIEDADES Tempranillo 85% - Bobal 15%



#### VINEYARD AND TERROIR

Location: El Ardal and El Campillo vineyards. Altitude: 900 meters. Climate: Mediterranean with continental influence. Soil: located in the plain, deep soils with high red clay content with Miocene conglomerates. Age of the vineyard: 40 years. Training system: Trellised in Cordon Royat.

#### **VINE-GROWING**

The grapes for this vegan and organic wine are sourced from vineyards grown in a balanced, caring and sustainable way. The vineyards' soils carry great importance, being very active with good biological conditions which favour a fast assimilation of reincorporated organic material. This enables a full terroir expression.

#### WINE-MAKING

A cold maceration with frequent pumping-over followed by a temperature-controlled alcoholic fermentation in stainless steel tanks. During this process, the wine is also racked and goes through "delestage" process, which allows us to get more polifenolic structure from the skins. The wine is then sent into French and American-oak barriques for malo-lactic fermentation and after that, it ages for 6 more months in the barrique. Just before the bottling, the fining, stabilisation and filtering processes are carried out in the most gentle way possible in order to preserve all wine's character.

### **TASTING NOTES**

A medium-deep, bright, clean, rubi-red colour with purple hues. Nice ripe fruit on the nose with a a touch of cacao, toasty notes and sweet spices. It is fresh and elegant with good structure on the palate, pleasant and silky with well integrated acidity and a pleasant aftertaste.

#### SERVING RECOMMENDATIONS

It goes well with semi-cured cheese, grilled tunna fish, white meats or even grilled red meats, such as goat or lamb. Also great with mushrooms, cod cooked with sauce, and in general fish in sauce. Best served at a temperature of 16-18°C.

## ALCOHOL CONTENT 14.

AVAILABLE IN BOTTLES OF 75cl.

