

LA SUERTE DE ARRAYÁN

OLD GARNACHA VINES IN EL REAL DE SAN VICENTE (TOLEDO). SANDY SOILS
AT AN ALTITUDE OF 700 M.

- **Tasting** Garnet red with low extract. The fruity cherry aromas characteristic of the Garnacha variety are much in evidence in the nose, alongside floral and mineral touches. In the mouth it is structurally elegant with a clean tannic presence.
- **Match with** Game birds, 'red' fish and rice dishes.

TASTING SHEET

- **Varieties** 100% Garnacha
- **Ageing** 12 months in 300 and 500-litre French oak casks. 12 months in the bottle
 - **Alcoholic strength** 14.50% Vol.
 - **pH** 3,35
 - **Overall acidity** 5.63 g/l
- **Winemaking** The best grapes are hand harvested and selected, then gravity-fed into stainless steel tanks. Cold maceration for 3 days before fermentation. Spontaneous fermentation at controlled temperature. Maceration with the skins for about 20 days in all. Malolactic fermentation takes place in the cask.