

AMANDA

Harvest: 2019.

Type of wine: Rose, no barrel-aging.

Production: 5,000 bottles, 750 ml.

Grape variety: 100% Garnacha Tintorera.

Vineyard: The grapes are mainly from a vineyard called EL CUCHILLEJO, located in Olmos de Peñafiel planted in 1953 at an altitude of 850 metres above sea-level, north-facing; the soil is limestone-clay. The wine also includes grapes from other old vineyards in the provinces of Burgos, Valladolid and Segovia.

Winemaking: Grapes harvested by hand during the first week of September 2019; destemmed and crushed; no maceration at all. Fermented in stainless steel tanks and French oak barrels with the autochthonous yeast. No corrections or additions; the must was inerted in order to prevent oxidation. No malolactic fermentation. We used the cold of winter and left the wine outside for a few months to clarify and stabilize it. Then the wine was bottled; nevertheless, it is NORMAL and possible for precipitates to appear in the bottle during the lifetime of the wine, given the natural style of winemaking used in the processing.

Aging: None.

Date of bottling: February 2020.

Presentation: 750 ml Burgundy bottle, cardboard boxes of 6 bottles.

Storage: Constant temperature between 14°C and 18°C protected against light and humidity.

Evolution: Ideal for consumption during this year and the next.

Serve at: 8°C/10°C.

