

EL MARCIANO



Vintage: 2019.

Type of wine: unaged red.

Production: 10,000 bottles, 750 ml.

Grape varieties: Garnacha from Sierra de Gredos.

Vineyard: All the vineyards are located in Navarredondilla and San Juan de Molinillo (Sierra de Gredos - Ávila) at an average height of 1,100 metres above sea-level, south-facing, average age 70 years, soil composition granitic sand over granite bedrock just a few centimetres from the surface.

Winemaking: Grapes harvested by hand in the third week of September 2019; crushed/pressed but not destemmed. Each plot was fermented separately in stainless steel tanks using their own native yeast. No corrections or additions to the must, daily pump-overs, and 20 days of maceration. Racking and start of malolactic fermentation also in stainless steel tanks; then we took the wine outside where the cold of winter clarified and stabilized the wine naturally; then we racked the wine to remove solids or impurities before bottling at the optimum time and conditions of clarity and stability. 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.

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

Serve at: 14°C/15°C.