



PANCRUDO 2015

TERROIR SELECTION

VINEYARDS: 100% Garnacha from old bush-trained vines planted in Badarán (upper Najerilla) with north orientation at 650m above the sea level.

HARVEST: Grapes were handpicked in 200 kg crates and sorted by hand at the winery.

WINEMAKING: Traditional elaboration. Fermented in stainless steel gently plunging the cap to extract the noble compounds from the skins. Malolactic fermentation 65% in new French oak and 35% in egg-shaped concrete tanks.

SOIL: Red colored ferrous-clay soils in the rolling hills of Badarán.

TASTING NOTES: The color is a rich robe of clean and bright cherry red. High-intensity aromas, fine and elegant character. Acidic red fruit, strawberry-sweet, delicate yet very fragrant. Mineral and saline notes appear as well. Fresh yet persistent in the mouth. Fruity. A faithful reflection of the Garnacha vineyards in this special terroir.

ANALITICAL PARAMETERS: Alcohol content: 14.2%
pH: 3.62
Residual sugar: 1.8 g/l.

No. OF BOTTLES: 3,820 (75 cl.)
160 (Magnum)

