



Bottled without doing malolactic fermentation!

GARNACHA SALVAJE

VINO DE LA TIERRA DE CASTILLA Y LEÓN

Unfiltered

100% Garnacha



Vineyard: Vines aged 30 to 60 years old located at 700m altitude. Silty- sand soils with gravels, fresh subsoils that retain humidity. An essentially **Atlantic Douro** vineyard.



Winemaking: Fermentation takes place in an **egg-shaped concrete tank**. The wine rests with its lees for **6 months**. In this way, **color** and **aromatic intensity** are obtained. At the same time, a naturally stabilization is produced.

Alcoholic fermentation takes place for about 15 days in which it is **over pumped**. The wine is bottled after the alcoholic fermentation, without occurring malolactic fermentation. A **great freshness** and **sophistication** are achieved in this way.

The attractive **"wild" touch** is also given by the fact that it is unfiltered, what keeps him with all the **essential substances** coming from the vineyard.



Tasting : **Cherry red** with purple nuances. On the nose dominate **red berries** with mineral notes. On the palate its **natural acidity**, intensity and structure are highlighted.

A fresh wine, **completely "free"** and with a "nervous" aftertaste.



Pairing: Its wild essence perfectly matches with **intense-tasting fish** such as sardines, **game stews**, **duck and barbecues**. Great with cured sheep **cheese** ,and with **roasted peppers** and aubergines. With spicy food like **Indian or Asian food**.