

# Clarete 2021



**Varieties:** Garnacha 50% and Palomino 50%

**Vineyard planting year:** The Palomino dates from 1909. The Garnacha was planted in 1974.

**Soil:** Pebble and sand on a palomino limestone bed and Garnacha deep sand. Height above sea level: 850m.

**Vinification method:** After making our Garnacha we use the same mother of the Garnacha to stain the palomino must in full fermentation with the skin of the Garnacha. After two days it is pressed, it rests for 4 months and is bottled.

**Tasting notes:** strawberries, cherry, raspberry and pergularia. Long drink fresh wine. It presents turbidity and little layer with a beautiful ruby color.

**Recommended temperature:** 10°C

**Analytical:** Alcohol: 13.7% VOL. Total So<sub>2</sub>: < 10mg/L Total acidity: 6.7 g/l PH: 3.40 AV: 0.40 g/L Sugar: <0.5g/l

Number of Bottles: 1100 bottles of 75 cl.



La  
**MICROBODEGA**  
del **Alumbro**