

Grillo nacho 2021



Casta: 100% Garnacha, also called Tinta Toledana here.

Vineyard planting year: 1974

Soil: washed sand. Height above sea level: 800m.

Winemaking method: The grapes are harvested on September 27 on the waning and rising moon root days. They ferment destemmed and after 8 days they are uncovered without pressing in another stainless tank to finish the fermentation and after resting for more than a year without removing the lees, it is ended up bottling without filtering.

Tasting notes: Medium layer red. Very fruity and very varietal aromatic registers.

Recommended temperature: 15°C

Analytics:

Alcohol: 13.8% VOL. Total So₂: <10mg/l Total acidity: 6.1 g/l PH: 3.40 Sugar: <0.5gr/L A. Volatile: 0.49gr/l.

Number of Bottles: 1333 units of 75cl.



La
MICROBODEGA
del **Alumbro**