

PROCOLO TINTO ORGANIC



GRAPE VARIETIES

100% Tempranillo

SOIL

Poor calcareous clay soils with a high proportion of limestone, complimented by pebbles on the surface, allows for good surface drainage with a reservoir of moisture in the deeper strata. Organic vineyards, 30 – 70 years old.

VINIFICATION

The grapes are harvested manually and after careful selection they undergo fermentation for 10 days with selected yeast with two daily pump-overs. Fermentation temperature is controlled between 26 and 28° C. Controlled micro-oxygenation. Cold maceration, without fermentation for 24 hours. Post fermentative maceration for 5 days. Gentle extraction, one light pump-over daily. Finally the wine undergoes cold stabilisation. No oak.



TASTING NOTES.

The wine is Ruby red with violet hues, clean and very bright. Raspberry and red fruits; very characteristic of the variety. Light notes of smoke and spice and a hint of vanilla. Medium to light bodied, this wine is fresh with a good equilibrium of tannins and acidity. Finishing with notes of raspberry.