



LA RENACIDA

VARIETIES : Mainly Tempranillo, Grenache Tinta, Grenache Tintorera, Grenache Gris, Mencía, Albillo Mayor and Verdejo, which are present in the same vineyard as it is old.

PREPARATION: When the grapes reach the winery, they pass through the sorting table where the best berries are selected. It is vinified as a whole estate, with all the varieties together, expressing the uniqueness of the vineyard and taking advantage of the freshness that the white varieties bring.

The alcoholic fermentation is done exclusively with local yeasts and a limited schedule of remontage for low extraction of the grapes, which have been destemmed but not crushed.

The malolactic fermentation and later 12-month ageing on the lees take place in French-oak foudres.

TASTING NOTES : Cherry red, low depth of colour. On the nose it is intense, complex and delicate. Red fruits and floral notes stand out, as well as orange zest. On a second level, there are earthy notes (damp earth and chalk). On the palate it is full yet lively, very fresh and with good acidity. Round, subtle and delicate, with tannins that are not very intense. The red fruit and minerals return in the after taste.

PAIRING: An ideal wine to drink on its own with a cheese plate
Serve at a temperature of 16° to keep it fresh.

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