

SIERRANORTE

bodega



EQUILIBRIO ORGANIC 4 MONTHS 2021

GRAPE VARIETIES

Monastrell 100%



VINEYARD AND TERROIR

Location: Paraje la Raja / Casa del Olmo.

Altitude: 600 metres.

Climate: Continental with Mediterranean influence. Winters are cold, and summers are hot and dry. Rainfall is very low.

Soils: Brown-coloured with limestone. Poor in organic matter and with low salinity. Sandy loam texture with good aeration.

Age of the vines: over 25 years.

Growing system: Traditional bush vines.

VINE-GROWING

The grapes for this vegan wine are sourced from vineyards grown in a balanced, caring and sustainable way. The vineyards' soils carry great importance, being very active with good biological conditions which favour a fast assimilation of reincorporated organic matter. This enables full terroir expression.

WINE-MAKING

A pre-fermentation cold soak (16°C) for 4 days, then temperature-controlled alcoholic fermentation at 26°C for a further 8 days before the wine is run off its skins. Malo-lactic fermentation with selected bacterial strains in stainless steel vats. Mixed ageing in second-fill American and French oak barrels (70% and 30% respectively) for 4 months. Stabilisation and filtering to ensure the stability of the wine in bottle. The processes leading up to the bottling are carried out in the gentlest way possible in order to preserve all of the wine's character.

TASTING NOTES

A cherry-red colour with a garnet rim and ruby glints. Slow-trickling fine, clean tears. A complex nose with a harmonious mingling of black fruit and sweet spices, together with vanilla notes. On swirling, red berry fruit aromas gradually come through with hints of forest floor and damp earth. Flavoursome, fresh and slightly balsamic on the palate with good body and a good presence of ripe tannins. A lingering spicy finish.

SERVING RECOMMENDATIONS

Excellent with charcuterie, roast meats, stews, grilled red meats and white meats.

Best served at a temperature of 16-18°C.

ALCOHOLIC DEGREE 14.5.

AVAILABLE IN BOTTLES OF 75cl.

Bodega Sierra Norte - Telf.: +34 962 323 099

E-mail: info@bodegasierranorte.com

www.bodegasierranorte.com

