

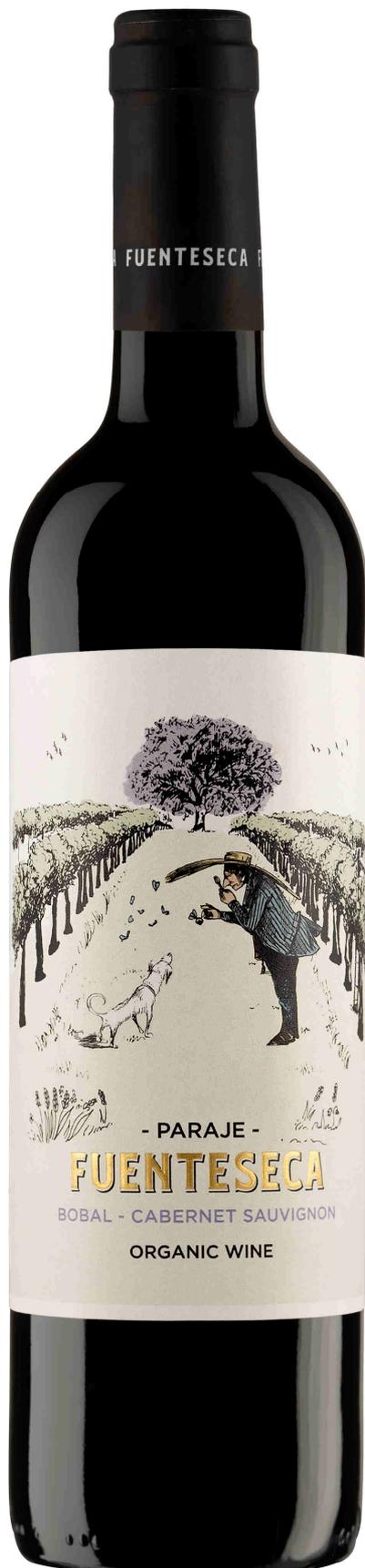
# SIERRANORTE

bodega

## FUENTESECA ORGANIC RED 2020

### GRAPE VARIETIES

Bobal 60% - Cabernet Sauvignon 40%



### VINEYARD AND TERROIR

Location: Fuenteseca.

Altitude: 920 metres.

Climate: Mediterranean with Continental influence.

Soils: Medium-deep sandy limestone.

Age of the vines: Bobal 20 years, Cabernet 28 years.

Growing system: Trellised in Cordon Royat.

### VINE-GROWING

The grapes for this vegan and organic wine are sourced from vineyards grown according to organic growing criteria 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

Each variety is harvested and vinified separately. After rigorous ripeness testing, the winery's technical crew determine the optimal phenolic ripeness of the grapes and begin the harvest. In this vintage, the Bobal was picked in the third week of September and the Cabernet in the second week of October. Once the grapes have arrived at the cellars, they are cooled to delay the fermentation process, while frequent pump-overs are carried out to achieve a better extraction of colour, aroma precursors and only the soft tannins. The alcoholic fermentation is then done at a controlled temperature of 22-24°C with gentle pumping over. The marc is pressed in a pneumatic press, and the malo-lactic fermentation is done in stainless steel vats. The fining, stabilization and filtering processes before bottling are carried out with the greatest care in order to preserve all of the wine's character.

### TASTING NOTES

A deep cherry-red colour with cardinal-red glints.

Intense fruit character and long-lasting aromas of black fruits and redcurrants.

Pleasant, full and fruity on the palate with freshness, lively tannins and a spicy sensation that is present throughout.

### SERVING RECOMMENDATIONS

Excellent with roasts or stews, red meats, small game, cheese or cold meats.

Best served at a temperature of 14-16°C.

**ALCOHOLIC DEGREE 13.5**

**AVAILABLE IN BOTTLES OF 75cl.**

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