

# DERECHERO



## DERECHERO TASTING NOTE

---

<b>Grape</b>	100% Derechero · Pre-phylloxera variety
<b>Origin</b>	Muniesa, Sierra de Arcos. IGP Bajo Aragón Organic production Altitude: 790 m Soil: sandy loam and clay from Mesozoic marine soils, that give the wines very defined flavors and deep colors.
<b>Harvest</b>	Second half of october
<b>Vintage</b>	2022

---

**Alcohol:** 13,5% | **Acidity:** 5.0 g/l | **Sugar:** 1.4 g/l

---

**Winemaking** Manual selection at the winery.  
Stainless steel fermentation during 8 days with controlled temperature and autochthonous yeasts.  
Malolactic fermentation takes place in barrels.  
Aged with its lees during 6 months in 500L and 225L French oak barrels.

**Tasting note** Bright intense cherry color that hides an elegant bouquet of strawberries and raspberries aromas with caramel and toffee.  
It has a pleasant and balanced entry in the mouth, explosive.  
It has the character of a grape grown in extreme climatic conditions, combined with the French oak notes.  
A unique wine, made with a very special variety that will surprise you.

TEMPORE