



TEMPRANILLO – MADE WITH ORGANICALLY GROWN GRAPES



Cooperative winery that supports 383 families in the area. White wine from organic cultivation and vegan vinification. Recycled and FSC certified papers. Lightweight recycled glass to reduce emissions. Aluminum capsule free of plastics and 100% recyclable. Sugar cane cap with zero carbon footprint. Promotion of equality between women and men in the rural environment.

- 🌿 **Vino de la Tierra de Castilla y León.**
- 🌿 From winery's organic vine estates. Stainless steel vat fermentation with temperature control, with daily rack and return. Fermentation at 22°C for approximately 10 or 12 days. Three months in oak barrels.
- 🍷 **Variety:** Tempranillo.
- 🍷 **Alcohol:** 13%-14% by Vol, depending on vintage and batch.

TASTING NOTE:

- 👁️ Bright and clean, mid-depth ruby red **colour** and purple hue.
- 👃 Intense **aroma** with hints of ripe berries.
- 👄 Soft and velvety on the **palate**, perfect balance between tannins and acidity, round and long finish.
- 🍷 Pairing: Stews, roasts and cheese.
- 🍷 Serving Temperature: 14 – 16°C.

TECHNICAL INSTRUCTIONS:

Storage conditions: Store in a place below 20°C. Best before two years.

Shipping conditions: Transport under dry and required temperature conditions.

Allergens: Sulphites > 10mg/kg 'contains sulphites' on the label. GMO free.

