

Grape varieties

Monastrell (90%) and Syrah (10%), glass drinking without irrigation

Origin

Spain, Valencia, Alicante, Parcent - Alicante

Soil

sandy-calcareous lower Cretaceous

Vinification

vintage at the end of September - beginning of October, destemming and maceration of skins, FAL with yeast in oak barrels, stop fermentation by high concentration of sugars, without heading, duration approx. 8

Ageing

12 months in French and Hungarian oak barrels of 225 liters regular conbatonnage

Characteristics

Red, Organic, Sweet, Aromatic and fragrant

Properties

Alcohol: 14 %, Ph: 3,59, Residual sugar: 204 g/l

Also appears in:

Price: 20 - 50€

GUTIÉRREZ DE LA VEGA RECONDITA ARMONÍA

BODEGAS GUTIERREZ DE LA VEGA, Alicante,
Parcent

2024 21606 37,5 CL

