

Grape varieties

Tempranillo (50%) and Garnacha (50%) of Navalcarnero
(Madrid)

Origin

Spain, Madrid, Madrid, Navalcarnero

Soil

sandy of decomposed granite

Vinification

manual harvest, destemming, maceration for 25 days, alcoholic
fermentation in stainless steel tanks with native yeasts,
malolactic fermentation

Ageing

6 months in French used oak barrels (2nd year)

Characteristics

Red, Natural, Still, Intense and structured

Properties

Alcohol: 14,5 %, SO2: <10, Residual sugar: <2 g/l

Also appears in:

Price: 10 - 20€



ALFREDO MAESTRO A DOS TIEMPOS

ALFREDO MAESTRO VITICULTOR, Varias
zonas

2023 34207 75 CL

NATURAL