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ENVÍNATE TÁGANAN TINTO

ENVÍNATE, Varias zonas

2025 27408 75 CL

Grape varieties

Negramol, Listan Negro, Muscat Negra, Listan Gacho, Vijariego Negro among others

Origin

Spain, Various regions, Varias zonas

Soil

volcanic (red tosca, basaltic)

Vinification

each plot separately, maceration of 10 to 18 days in concrete and small open cubes with 30% scrap, alcoholic fermentation or native yeasts, FML

Ageing

8 months in neutral French oak barrels

Characteristics

Red, Biodynamic, Still, Fruity and juicy

Properties

Alcohol: 13,2 %, Ph: 3,25, SO2: 28, Residual sugar: 1,6 g/l

