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Grape varieties

Vidueño

Origin

Spain, Various regions, Varias zonas

Soil

volcanic

Vinification

in small open vats, 100% stemmed, alcoholic fermentation with indigenous yeasts, 18 days maceration, daily hand punching, spontaneous malolactic fermentation in a neutral 500 litre French oak barrel

Ageing

11 months in barrels on its own lees without racking or sulphur addition

Characteristics

Red, Biodynamic, Still, Profound and mineral

Properties

Alcohol: 12 %, Residual sugar: <2 g/l



ENVÍNATE TÁGANAN MARGALAGUA

ENVÍNATE, Varias zonas

2025 27402 75 CL 