

Grape varieties
100% Tempranillo

Origin
Spain, Castile and León, Segovia, Nieva

Soil
clay

Vinification
manual harvest, 16-20 days maceration, alcoholic fermentation
with native yeasts in stainless steel tanks

Ageing
18-24 months in 228 l oak barrels

Characteristics
Red, Natural, Still, Intense and structured

Properties
Alcohol: 13,5 %, SO2: <20, Residual sugar: <2 g/l

Also appears in:
Price: 10 - 20€

MICROBIO SIETEJUNTOS TERROIR TEMPRANILLO

MICROBIO WINES, Segovia, Nieva

2020 33929 75 CL
2019 33929 75 CL
2016 33929 75 CL

NATURAL

