

Grape varieties

Tempranillo (50%), Cabernet-Sauvignon (15%), Merlot (15%),
Cabernet Franc (10%), Pinot Noir (10%)

Origin

Spain, Andalucía, Granada, Marchal

Soil

clayey-limestone at 900 m altitude

Vinification

vintage manual, maceration of 6-8 days, alcoholic fermentation
in stainless steel tanks with indigenous yeasts

Ageing

8 months in stainless steel tanks

Characteristics

Red, Natural, Still, Intense and structured

Properties

Alcohol: 13 %, SO2: <3

Also appears in:

Price: 10 - 20€



NARANJUEZ MÁS P'ACÁ

NARANJUEZ, Granada, Marchal

2016 24404 75 CL

NATURAL