

I'M YOUR

Organic Red

Wine of Spain

A range of excellent quality organic and vegan wines where the focus is to go further than a carbon neutral product and create a product that is **REDUCING THE CO2 LEVEL.**



VINEYARDS	WINEMAKING
Age of Vines +45 years old	Blend 100% Tempranillo
Yield 25 hl/ha	Harvest From mid to the end of September
Altitude 600 - 800 m.	Winemaking Cold Maceration 5°C/72 h. - 15% saignée
Climate Extreme continental with long hot summer	Fermentation 18-26°C /15-18 days.
Vineyard Head trained, spur bush vines on Spanish plateau	Ageing 20% of the wine has been aged in French oak barrels for 4 months

Alcohol:	13.5 %
T. Acidity:	5.30 gr./l.
pH:	3.6
R. Sugar:	4.9 gr./l.
V. Acidity:	0.50 gr./l.



Dark ruby color



Sweet cherries
Plums



Cacao
Berry fruitlingers
Long aftertaste

A dark ruby color, with aromas of sweet cherries, plums and cacao. On the palate, flavours of berry fruitlingers with a long aftertaste.