

Bodega Marañones

Pena Caballera Tinto 2022



RED STILL WINE



SPAIN



VIÑOS DE
MADRID



SUITABLE
FOR VEGANS

TASTING NOTE

It is the expression of the Garnacha from the point of view of the floral, the acidity, the length, the finesse, the delicacy, the elegance of the wine.

VITICULTURE

Grapes from only one plot of 1.5 ha. Granitic soil with a portion of schist. Slime-sandy texture. 30-50 cm. depth. Altitude 850 m. Orientation: North. Altitude from 750 to 850 meters.

VINIFICATION

100% whole grape. Cold pre-fermentation. Fermentation in 33hl. Open oak tanks. Pigeage and foot treading. It uses native yeast. 12 months total aging inside of 500 litres oak french used barrels. Natural malolactic fermentation takes place in barrel. Aging takes place on its lees. Unfiltered and unstabilised.

SIZE	75cl
VINTAGE	2022
ABV	15%
GRAPE VARIETIES	Other (100%)
CLOSURE	Natural Cork
SKU CODE	L3987522
EXPRESSION	Red, Medium-Bodied and Elegant
COUNTRY	Spain
REGION	Viños de Madrid
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.44
TOTAL ACIDITY	5.3g/l Tartaric
RESIDUAL SUGAR	0.35g/l
SKU	L3987522