



Wine
100%
Artisan

#garagewine TINTO VELASCO

VINTAGE **2022**

VARIETAL **Tinto Velasco 100%**

WINE STYLE

Aged in clay amphora

IGP/DO

Vino de la Tierra de Castilla

PRODUCTION

604 bottles - 750 ml (burgundy)

ESTATE

Extension: **0,47 Ha.**

Villanueva de Alcardete (Toledo)

Place: **El Albardinal**

Altitude: 623 mm

Soil: Clay with pebble

Planted in **1981**

Management: traditional bush vines,
head pruning and dry farming

WINEMAKING

Hand harvested in 15 kg boxes

Double selection bunches plot/winery

Fully destemmed

Cold soak

Alcoholic fermentation at 25° in inert vessels with

native yeast during 7-10 days

Post-fermentation maceration

Vertical manual press

Natural stabilization and light filtering

Aged in clay amphora 431 days.

Manual bottling on 18th January 2023

ALCOHOL CONTENT 13,5% abv

T. SO₂ 51 mg/L

pH 3,36

SUITABLE FOR VEGAN AND VEGETARIAN