







VINTAGE 2023 **VARIETAL Cencibel 100%** WINF STYLE

Barrel-aged red wine. Juicy, alive and authentic to the origin. IGP/DO Vino de la Tierra de Castilla **PRODUCTION**

1152 bottles 750ml (burgundy) **62 magnum** 1,5 l.

FSTATE

Extension: 1,52 Ha. Quintanar de la Orden (Toledo) Place: La venta Altitude: 762 mm Soil: Sandy loam. Planted in 1970 Management: traditional bush vines, head pruning and dry faming

Hand harvested - 15 kg boxes

WINEMAKING

Double selection bunches plot/winery Fully destemmed Cold soak Alcoholic fermentation at 25° in inert vessels with native yeast during 7-10 days. Post-fermentative maceration Vertical manual press Malolactic fermentation in barrels French/American oak ageing for around 1 year Natural stabilization Manual bottling on 23th december 2024

ALCOHOL CONTENT 14% abv T. SO2 35 mg/l. pH 3,68

SUITABLE FOR VEGAN AND VEGETARIAN