

Nutritional score



100 ml/E = 75 kcal/311 kJ

TECHNICAL-SHEET

LA AUTÓCTONA

by #garagewine



VINTAGE 2022

VARIETAL Tinto de la pámpa blanca 100%

WINE STYLE

Smooth, mouth-filling and honed red wine barrel aged and with a big heart

IGP/DO Vino de la Tierra de Castilla

PRODUCTION

636 bottles - 750ml (burgundy)

ESTATE

Extension: 0,32 Ha.

La Puebla de Almoradiel (Toledo).

Place: **Pozo del Arbol.**

Altitud: 669 m.

Soil: Sandy clay loam.

Planted in **1913.**

Management: traditional bush vines, head pruning and dry farming

WINEMAKING

Hand harvested, boxes 15 kg

Double selection bunches plot/winery - Cold soak

Alcoholic fermentation at 25° in inert vessels with native yeast during 7-10 days

Post-fermentation maceration

Malolactic fermentation in barrel

Aging in used French and American barriques 13 months

Natural stabilization

Manual bottling on 17th november 2023

ALCOHOL CONTENT 13% abv

T. SO₂ 20 mg/L.

pH 3,12

SUITABLE FOR VEGAN AND VEGETARIAN

Vino
100%
Artesano