



WINE NAME:

2021, Chulo Burro, De Andre Sisters, Navarra, Spain

PRODUCER: LOCATION:

De Andre Sisters

DO Navarra, Spain

WINEMAKER(S):

Ruth de Andrés

VINTAGE:

2022

ABV:

13%

GRAPE(S): ATTRIBUTE:

50% Garnacha, 50% Tempranillo

Organic / Vegan / Biodynamic

PRODUCER IN A NUTSHELL: The 'de Andrés Sisters' is a winemaking business led by sisters Ruth and Ana. They make wines in different areas of Spain, expressing in each of their projects the terroir and showing the incredible landscapes that the wines come from. They try to avoid imposing any rules in these terroirs, but to listen, to learn and to create wines that have a real impact.

HOW THE WINE IS GROWN:

Our vineyard in Beire, Navarra, spans approximately 35 hectares of organically grown vineyards cultivated using biodynamic techniques. We prioritise sustainability by eschewing synthetic chemicals and focusing on minimal intervention. Our diverse soils, ranging from clay to gravel and limestone, nurture our grape varieties: Tempranillo, Garnacha. Our vines, aged 5 to 40 years, are meticulously tended to ensure their health and longevity.

Certified organic and biodynamic. Sustainability, to us, means reducing our carbon footprint by minimising CO2 emissions during grape growing and winemaking.

VINIFICATION Grapes are destemmed and transferred to stainless steel tanks for alcoholic fermentation at controlled temperatures. They are then lightly pressed. Malolactic fermentation takes place in these tanks. Throughout both fermentations, daily pump-overs are performed as needed.

TASTING NOTES: Beautiful cherry red colour, medium layer with violet tones. Elegant nose, red fruit aromas. Powerful entry, fruity and mineral, with a lingering finish.

FOOD PAIRING: Complements Mediterranean cuisine perfectly, enhancing the flavours of, meat, mild cheese, and barbecue dishes.



SERVING TEMP: 15-18C

RECOMMENDED GLASS: Red wine glass