

# Sustainable WineSolutions



## CHOOSE TO REUSE

This wine is part of the Return Bottle initiative, where we encourage customers to return their bottle back to the vendor where it is collected, cleaned and reused.

RANGE: <b>ARTISAN</b>	REGION: <b>Sierra de Gredos, Spain</b>	
APPELLATION: <b>D.O.P Cebreros</b>	VINTAGE: <b>2018</b>	ALCOHOL: <b>14%</b>
PRODUCER: <b>De Andres Sisters</b>	ATTRIBUTE:  <b>Natural</b> <b>Vegan</b>	
WINEMAKER: <b>Ruth de Andres</b>		

### GRAPES:

100% Garnacha

### TERROIR:

1000m of altitude, mainly granite soils with outcrops of granite mother rock sourcing from the soil.

### VINES:

Hand harvested. Bush vines, around 50 to 70 years old.

### VINIFICATION:

Fermentation with natural yeasts in concrete tanks with very low dose of sulphites. No fining or filtering.

### MATURATION:

1 year in concrete tanks.

### TASTING NOTES:

In a small area in the province of Avila, to the north of Madrid is a beautiful natural parkland called Sierra de Gredos. It is a mountainous region with granite soils. The landscape is full of pine trees, scrubs, holm oaks and islands of small vineyards. This vineyard is singular and unique amongst them, with their old vines and low sulphite viticulture process. Red fruit nose, precise and pure palate. A complex and mineral wine, a true reflection of its land.

### PAIRING SUGGESTION:

This vibrant Garnacha is the perfect accompaniment to lamb leg steaks, and also works well with creamy cheeses.

### SERVING TEMP:

12-16°C

