



## 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. All wines in this collection use bagasse paper labels for extra sustainability.

RANGE: <b>WOMEN WINEMAKERS</b>		REGION: Sierra de Gredos, Spain	
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:

Red fruit nose, precise and pure palate. A complex and mineral wine, a true reflection of its mountainous terroir.

### PARING SUGGESTION:

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

### SERVING TEMP:

12-16°C

### AGEING POTENTIAL:

3-5 years

