CA' DI MAT
VITICULTORES EN GREDOS

VALAUTÍN
GARNACHA

AÑADA 2019

Garnacha from the village of San Martín de Valdeiglesias. Grapes from different small vineyards with granitic soils, different orientations and altitudes between 650 and 750 metres above sea level. The vineyards are located in a ZEPA (Special Protection Area for Birds) and in the Natura 2000 network. Dry-farmed vineyards, with traditional training in goblet and cultivated in a sustainable way.

Harvested by hand in 15 kg crates, spontaneous fermentation with indigenous yeasts, gentle maceration for 90 days with whole grapes, ageing for one year, half in concrete, half in 500 litre French oak barrels.

NOTAS DE CATA

In the mouth it is medium-bodied and somewhat delicate, with very fine tannins and spicy and concentrated flavours, fresh, vertical, very intense, with a granite texture. It finishes long and tasty. (L.G.)

ALCOHOLIC GRADE: 15% VOL.
PRODUCTION: 12,000 BOTTLES.

BOX OF 12 UNITS
MEASUREMENTS: 47 x 17.5 x 31 cm
WEIGHT: 17 Kg

PRODUCTO CERTIFICADO
vinos de madrid
NATURA 2000
Z E P A
COMITÉ DE AGRICULTURA ECOLÓGICA CERTIFICADO POR EL CAEM ES-ECO-023-MA