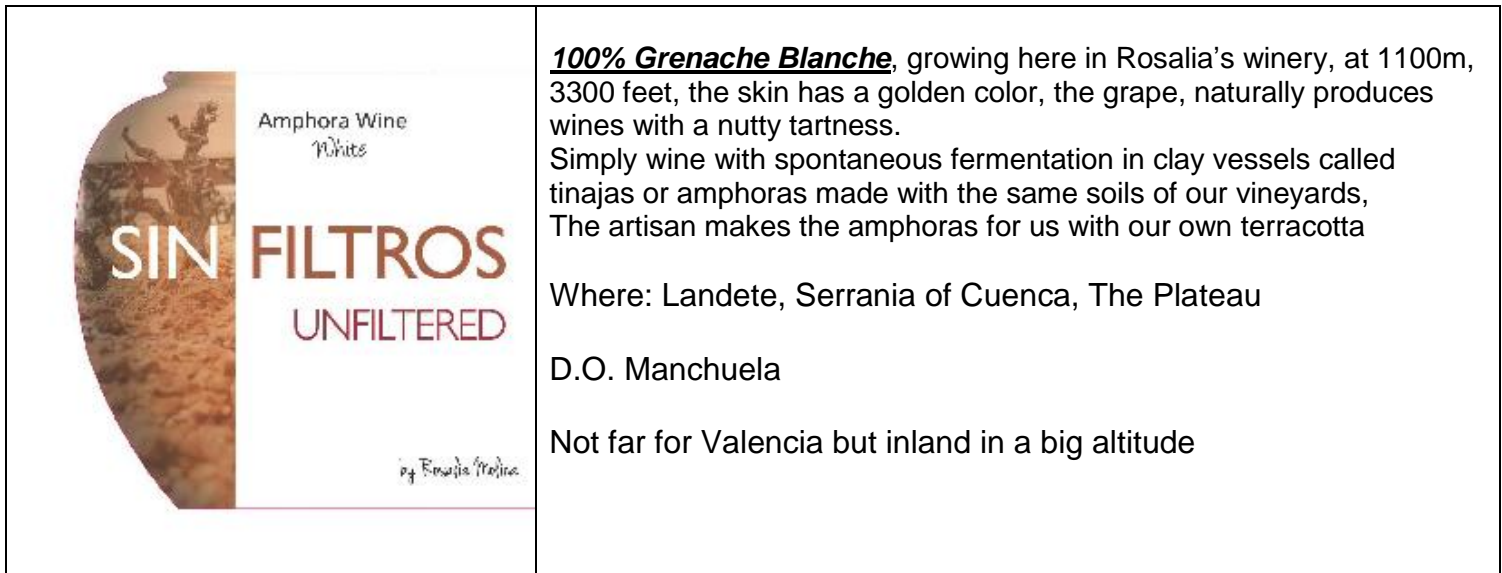


SINFILTROS BY ROSALIA MOLINA



Climate: Fusion of Continental and Mediterranean climate, with low rainfall and great thermal amplitude during the ripening period, it has the Mediterranean wind, dry and very beneficial in the period of fruit ripening

Soils: Sandy and rocky soil, In this soil the vines have low vigor so they produce a limited crop with classic flavors

Altitude: Plateau vineyards at 1100 m.

Vineyards age: Around 20 years, grapes are grown with minimum intervention and maximum care

Irrigation: low water supply **Environmentally friendly fertilization**

Harvest: Beginning of October, manual, in cases of 12 kg, when the grapes are at their optimum moment of maturity and their color is already golden

Pruning: Quality is more important than quantity this is why we practice the so called green harvest, the removal of green and unripe grapes in order to reduce yield but increase quality of remaining grapes.

Selection: Begins in the vineyard, only the best grapes that reach the appropriate parameters and their optimum point of maturation are harvested

Yeast: Wild yeast that bring out the unique flavor of our terroir

Elaboration: In 1000 liters amphora's, its skins were left in contact with the grapes for 24 hours and then the alcoholic fermentation starts also in amphora's, spontaneously, for about 28 days, no commercial yeasts were used. After the fermentation the wine is for 5 months with the lees. Not addition of sulphites, stabilization is natural. This wine was made in a very hands-off way, so naturally

1000 Liters Amphora is equal to 111 cases of wines (1333 bottles of 750 ML wine)
Bottled without filtering or adding sulphites

Tasting notes: Sunkist color with deep amber hues, profound autumnal aromas, ripe apricots, almonds, notes of tangerine, citrus peel and a bit of dry grassiness, even though this wine has a sweet nose, it is absolutely dry in the mouth, has balanced acidity and complex tart fruitiness, deep flavors of dried mango, touch of fresh peach pie, earthy mineral, complex flavors and dry tannin finish

Pairing: Great Wine for those dishes that could pair with either a red or a White, goes great with food, curry, tajine, Ethiopian cuisine, Korean BBQ, chicken, squab, eggplant, salmon, with a variety of cheeses, spicy dishes, with coconut, great with earthy vegetarian mains.

ORGANIC AND VEGAN