



marañones 2018

Name: The name of our winery. In some parts of Spain, the Endrino (blackthorn *prunus spinosa*), which its fruit is made the pacharan (alcoholic beverage) is called “arañón” (scratching). It is a plant that we can find in the region.

Soil: Grapes from three hillside single vineyards (Olivos, La Ladera & Peña Baja). Age from 50 to 70 years old. Granitic soil, some parts with gneiss and schist. Sandy and slime texture. From 50 to 100 cm depth soil. Hillside. North orientation. Altitude from 750 to 850 meters. characteristics: Organic vineyard, landscape wine.

Characteristics: Organic vineyard, landscape wine. 100% whole grape. Cold prefermentation. Fermentation in wooden tanks of 33 Hl, using native yeast. Pigeage and foot treading. 12 months total aging inside of oak french used barrels of 500 litres. Natural malolactic fermentation takes place in barrel. Aging takes place on its lees. Unfiltered and unstabilised.

Variety: Garnacha.

Grape harvest: From 16th to 21st September, 2018.

Vintage: 11th vintage.

Bottles: 10.200 bottles and 18 magnum.