



Estelado Organic 2015

DRY FARMING AREA

GRAPE VARIETIES: 100% País

DATE GRAPES PICKED: From March 4th to 28th

ORIGIN: Dry Farming Area

TASTING NOTES

Fine and persistent bubbles. Hints of red and citrus fruits dominate on the nose. On the palate, fresh, lively, and genuine, characteristic of the ancestral País varietal.

SERVING SUGGESTIONS

The perfect wine for any celebration.

TECHNICAL DATA

Alcohol level: 12% PH: 3,1

Acidity level: 5,4grs/l (as tartaric) RS: 5,4 gr. /l.

FORMATS AVAILABLE: 75 cl

VINIFICATION

Number of days of skin contact: ---

Number of days of first fermentation: 21 days

Number of days of second fermentation: 35 days in bottle.

Fermentation temperature: First 17°C, Second 14°C

LENGTH AND TYPE OF AGEING

Aged for 18 months with lees.

Month wine was bottled: October 2015