



2052 (Dedicated to my daughters and my nephew)

Tasting and varieties:

2052 vintage 2024. (100% Garnacha Blanca)

His pale yellow color,

An elegant nose, reminiscent of green apple with a spicier and mineral touch.

On the palate it has a smooth entry, fruity and with a well-defined, firm acidity.

The vineyard:

The vineyards are organic, dry-farmed, and the work is done with minimal tilling to ensure environmental sustainability, soil organic matter, and water availability.

Elaboration:

The grape harvest is done manually in 20 kg boxes.

The grapes enter the vertical press already destemmed and crushed.

Alcoholic fermentation takes place at temperatures between 17°C-18°C, with native yeasts (from the grape itself).

Minimal intervention. There is no cold treatment, nor any product that prevents tartaric precipitation.

Breeding:

Aged 10 months in French oak barrels.

Climate:

The location is 376 m above sea level.

Mediterranean with a marked continental influence that gives us very cold winters and very dry and hot summers.

The average annual rainfall is approximately 400 mm, it is a dryland crop, and this water stress gives us concentrated wines with a good structure.

Floor

Poor, clay loam soils and low inorganic matter and limestone.