

LA BRUIXA DELS MUDEFES

Tasting and varieties :

The terra crua 20 21 (90% black Garnatxa and 10% Syrah)

His The color is red. intense .

A nose powerful , spicy , fruity and reminiscent also to fennel .

On the palate, the entry is fine and silky, yet the power of the earth makes it fleshy and intense .

The mixture of these two varieties makes the wine this very good balanced , both on the entry in the mouth and on the finish.

Preparation :

The grape harvest is done manually in 20 kg boxes .

The grapes enter the tanks without destemming , whole.

Maceration cold pre -fermentation for 6 days at 12 degrees .

Alcoholic fermentation is carried out with yeasts native with some temperatures between 20°C - 27°C

Parenting :

oak barrels , 300 l and 24 months in the bottle.

Climate:

We are located 379 m above sea level .

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

The annual rainfall is at an approximate average of 400 mm, it is a dry crop , and this stress water gives us some wines concentrated and with a good structure.

Floor :

soils , clay loam and low in organic matter .

