

PEÑA CABALLERA- BODEGAS MARAÑONES

Madrid



APPELLATION: Vinos de Madrid

BLEND: Garnacha (100%).

WINEMAKER: Fernando Garcia Alonso

VINEYARD: _____

The Garnacha for this cuvee is sourced from a single, 1,5ha North-facing vineyard. Soils are composed of granite with some schist at 850 metres above sea level. Vines are 50 to 70 years old.

VITICULTURE: _____

Viticulture is organic.

WINEMAKING: _____

Whole bunches undergo cold pre-fermentative maceration and must naturally ferments in 500 litre open-top oak barrels, with pigeage and foot treading. Wine matures for 12 months in French oak barrels on the lees, and undergoes malolactic full fermentation. Wine is bottled unfiltered and unstabilised.



WEBSITE: <http://www.bodegamaranones.com/>

This wine is suitable for vegans and vegetarians.

TASTING NOTES: _____

The nose is complex and elegant, with notes of raspberries, strawberries, and violets, and a meaty touch. The palate feels light but it has power and is very pleasant to drink, revealing a mineral, textural, earthy sensation.