



INGÉNITO

GRENACHE AGED IN FRENCH OAK BARRELS

VINEYARD

Wine from vineyards in the village of Almáchar, a faithful representation of the rugged terroirs of La Axarquía in Malaga, with slopes of up to 70%.

- Location: Axarquía
- Elevation: from 300 to 450 meters above sea level, North face.
- Size: 2 ha
- Plant density: 2500 plants/ha
- Yields: 3500 kgs per ha
- Age: average 10 years
- Clonal selection:
- Training: Traditional Vase
- Irrigation: Dry farming
- Cultivation: Organic - not certified
- Soils: Slate schists

VINTAGE CHARACTERISTICS

A cool, rainy spring and a dry, hot summer limited production with losses of up to 40%. The grapes arrived at harvest in perfect health and with a beautiful aromatic concentration. Harvest without rain.

HARVEST

The grapes are harvested at the beginning of August, with perfect balance of sugars, acidity and pH. Grapes of high potential, with great aromatic load, keeping the freshness of the Mediterranean.

- Vintage point: 13%.
- Density: 1099
- Health status: perfect

WINEMAKING

The high-potential grapes we select are bunches that are hand-screened to remove overripe berries to reflect a fresher expression.

- Maceration: gentle manual maceration, delicate with skins and 30% grape skin.
- Yeasts: Indigenous yeasts from the vineyard
- Tanks: 1000L
- Alcoholic fermentation: 8-10 days
- Vatting: Whole cluster
- Press: Pneumatic
- Lees contact: No batonnage
- Malolactic Fermentation: Malolactic fermentation in oak barrels





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AGEING

This wine is aged in French oak barrels for at least 4 months before bottling.

- Barrel volume: 225 L
- Closure: Natural Cork

TECHNICAL DATA

- ABV (alcohol by volume): 13%
- Residual Sugar: 0,87gr/l
- TA (total acidity): 6,34/l
- pH: 3,40
- Total SO₂: 48 gr/l

TASTING NOTES

Delicate, mineral, fine wine, with aromas of cherry, strawberry, violet, resinous herbs and Mediterranean pines that accompany the delicate refinement of barrel aging. Magnificent in the mouth, fresh and balanced, a harmonious and very fresh wine to be enjoyed at any time of the year.

FOOD PAIRING

Ideal to accompany tuna and fish. Paellas and rabbit and poultry rice dishes. Pastas, white meats, Iberian meats and light food grills. Charcuterie and cheese.

