

## Pasos de San Martín 2016 - *Village Wines*

The Garnacha we find at Pasos de San Martín has a bright red ruby colour which creates light and transparency in the glass. In the nose we notice forest floor aromas and blue flowers; it is clean and penetrating. In the mouth is energetic and fruity, with delicate and fresh tannins. It is a wine full of power and authenticity.



VINEYARDS	Located in San Martín de Unx lying on a slope over 600 metres high
VITICULTURE	Maximum respect for the environment; lack of pest or herbicides. Organic viticulture
HARVEST	Handpicked in boxes of 15 kg. Selection of bunches and berries. Average yield of 4.000 kg/ha
GROWING SEASON 2016	Warm winter with low rainfall followed by a rainy spring that meant a good water reserve for the growing cycle. Along the rest of the cycle we had average temperatures with a warm summer without rainfall, with climatic day/night contrast that made the phenolic and alcoholic ripening overlap. The climatology allowed a long harvest which favoured the quality of the vintage 2016.
GRAPE VARIETY	100% Garnacha
VINIFICATION	Vinification in stainless-steel open top vats with cold maceration for 24-48hours. Fermentation has taken 10 – 12 days with often cap management and a brief pumping over
AGEING	Malolactic fermentation in barrels. Aged in 500 litres French oak barrels for 12 months
BOTTLING	July 2019
ANALYSIS	Alc/Vol: 14,5 % Total Acid: 5,1 gr/l pH: 3,42
OPTIMUM TIME OF CONSUMPTION	Now or in the next ten years