

2020 MAZAS GARNACHA



D.O.	Toro
Terroir	Los Quiñones (Morales de Toro, Zamora)
Soil	Red clay and calcareous lime underneath
Vineyard	1.1 Ha. 55 years old bush vine dry grown
Location	711 mts. altitude above the sea level
Variety	100% Garnacha
Harvest Day	11 th of October 2020
Bottled	23 rd of August 2021
Production	3990 Bottles
To be enjoyed	Until the end 2028
Total Acidity	6,10 g/L
VA	0,32 g/L
Residual Sugar	1 g/L
pH	3,60
Alcohol	14,50 %

WINEMAKING

At the Vineyard

- no usage of chemical fertilizers
- no used of weedkillers, insecticides or any chemical sprays.
- summer pruning and handpicked fruit.

In the Winery

- Natural acid from the grapes, no finings, sulphites, acid or any other products added.
- Non-filtered & non-stabilize.
- Long wild yeast and fermentation with pre and post maceration on skins.
- Ageing with lees for 8 months.
- Malolactic fermentation on French Oak 2500 litters foudres.

TASTING NOTES

Visual

| Red crimson, clean and with a long legs.

Flavours

| Red berries and wild strawberry fruit, violets and a touch of coffee aromas.

Taste

| Clean and fresh red berries, with a soft velvet tannin. Lasting steady with refreshing acidity finish and long involving end.

Match well with Pork dishes, pasta, pizza, rice, spicy and Asian food, and tapas.