

ALMA
DE LA
SIERRA

*Unique vineyards
in the province
of Almería*



MI PRIMER HÉROE

Tempranillo / *Selección Barrica*

2021



GRAPE VARIETIES Barrel Selection of Tempranillo.

VOLATILE ACIDITY 0,51 g/l

TOTAL SULPHUR 54 mg/l

TOTAL ACIDITY 5 g/l

PH 3,79

RESIDUAL SUGAR 1,6 g/l

ALCOHOL 15°

ELABORATION Vineyards are in 5 km. area about 1000 meters of altitude. Soils, mostly clay or gravel. Almost natural viticulture (only 2 sulfur without other treatments), plough and crop thinnig. Most of them are dry vineyards and the fertilizer is organic. Yields between 4,000 - 6,000 kg/ha. rendiments. Grapes cut by hand and selected in boxes of 15 kg. Selection of grapes by yield, range of PH and Acidity and best final deposits. The second qualities goes to bulk wine. 11-day maceration of the selected grapes and fermentation with Mediterranean cut yeasts, using peptolytic enzymes and mixed nutrition. Once the manolástica is made, they stay 10 months in american barrels. They are clarified with animal gelatin and filtered and stabilized by natural means (including microfiltration). Stay in the bottle for at least 4 months.

TASTING NOTES Medium bodied red barrel wine, with a cherry colour and ruby edges. On the nose, it shows mature aromas as plum and fig jam, chocolat and smoked and pepper notes. On the palate it's intense, balanced and persistent.

60 CASES X 12BT EACH PALLET - 720BT IN TOTAL



ALMA

Syrah Merlot

2022



GRAPE VARIETIES Barrel Syrah 55% and Merlot 45%

VOLATILE ACIDITY 0,54 g/l

TOTAL SULPHUR 30 mg/l

TOTAL ACIDITY 6,5 g/l

PH 3,46

RESIDUAL SUGAR 1,6 g/l

ALCOHOL 14,5°

ELABORATION Vineyards are in 5 km. area about 1000 meters of altitude. Soils, mostly clay or gravel. Almost natural viticulture (only 2 sulfur without herbicides), plough and crop thinning. Most of them are dry vineyards and the fertilizer is organic. Yields between 3,500 and 6,000 kg/Ha rendiments.

Grapes cut by hand and selected in boxes of 15 kg.

9 days maceration of the selected grapes and fermentation with Mediterranean cut yeasts, using peptolytic enzymes and mixed nutrition in steel tanks. Once the manolástica is made, they stay 3 months in american barrels.. They are clarified with animal gelatin (vegan) and filtered and stabilized by natural means (including microfiltration). Stay in the bottle for at least 2 months.

TASTING NOTES Full bodied red barrel, with an intense cherry colour, very clean and bright, with a lively ruby rim. The nose reveals intense notes of wild berries and ripe fruits, sweet spices and licorice. On the palate impresses with its strength, sweet tooth and smooth acidity.

60 CASES X 12BT EACH PALLET - 720BT IN TOTAL



POR DOS SANGRES: UNO

Macabeo Jaén Blanco Viognier

2022



GRAPE VARIETIES Macabeo 60%, Jaén Blanco 35% y Viognier 5%

VOLATILE ACIDITY 0,21 g/l

TOTAL SULPHUR 57 mg/l

TOTAL ACIDITY 5,8 g/l

PH 3,44

RESIDUAL SUGAR 1,1 g/l

ALCOHOL 14,5°

ELABORATION Vineyards are in 5 km. area about 1000 meters of altitude. Soils, mostly clay or limestone. Almost natural viticulture (only 3 sulfur without other treatments), plough and crop thinnig. Most of them are dry vineyards and the fertilizer is organic. Yields between 4,000 - 6,000 kg/ha. rendiments.

Grapes cut by hand and selected in boxes of 15 kg.

Direct press must, classified by monovarietals and fermentation with terpenic cut yeasts, using settling enzymes and mixed nutrition. The assembly by momovarietals of the deposits does not go through wood. They are clarified with pvpp and filtered and stabilized by natural means (including microfiltration). Minimum stay in the bottle of two months.

TASTING NOTES Medium bodied young white wine with a pale gold - green colour and silver glows. On the nose we find aromas of citric fruit such grapefruit, pair, herbaceous such as fennel and aniseed notes on the final. On the palate it's dry, soft and fruity.

60 CASES X 12BT EACH PALLET - 720BT IN TOTAL

