

Gemelo



Artiga Fustel



Campo de Borja DO



GRAPE VARIETY

100% Garnacha.

ALCOHOL %

14.5%

TERROIR

Age: 60 years old.

Soil: Sand, clay and limestone.

Altitude (m): 600-750.

Sustainable farming. Naturally, without any chemicals.

Harvest at dawn.

VINIFICATION

Destemmed and crushed in the vineyard to protect the quality and the freshness of the fruit. Maceration for up to 7 days and alcoholic fermentation at 25°C/77°F in stainless steel tanks.

AGING

Young wine without aging, which is assembled in steel tanks before being bottled.

PAIRING

Tender, slow cooked pork, curry lamb, or root vegetable stews.

LOGISTICS

12 pack | 38 cm x 28,5 cm x 30 cm | 25,1 Kg

VMF | 50 cs 12 | 1256 Kg | 175 cm

TASTING NOTES

Young, round and friendly unoaked red wine with great aromatic intensity. Its dark violet red color leads to aromas of raspberries, blackberries and blueberries. Subtle notes of white pepper. Pleasant, smooth and balanced.

