

# SIERRANORTE

bodega

## ANANTO ORGANIC RED 2022

### GRAPE VARIETIES

Bobal 65% - Tempranillo 35%



### VINEYARD AND TERROIR

Location: El Ardal and El Campillo

Altitude: 900 metres.

Climate: Extreme, influenced by Mediterranean air currents. The location is surrounded by high mountain ranges with wide diurnal temperature variation, which create a special microclimate.

Soils: Medium-deep with high red clay content.

Age of the vines: 35 years.

Growing system: Trellised in Cordon Royat.

### VINE-GROWING

The grapes for this vegan and organic wine are sourced from vineyards grown according to organic growing criteria in a balanced, caring and sustainable way. The vineyards' soils carry great importance, being very active with good biological conditions which favour a fast assimilation of reincorporated organic matter. This enables full terroir expression.

### WINE-MAKING

From the harvesting of the grapes to the bottling of the wine the latest technology is applied and the greatest care given to bring out the full potential of these grape varieties. After a short pre-fermentation cold soak, the grapes undergo a temperature-controlled fermentation in contact with the skins with gentle pump-overs for around 2 weeks. The malo-lactic fermentation is done in stainless steel vat. The processes leading up to the bottling (fining, stabilisation and filtering) are carried out in the gentlest way possible in order to preserve all of the wine's character.

### TASTING NOTES

A youthful clean, dark garnet-cherry colour. Complex aromas of red berry fruit (strawberry and blackberry), good fruit expression, lively and complete. The wine opens out on the attack on the palate and shows an impressive array of flavours, great intensity and very good balance. Ripe, soft tannins bring a sensation of harmony.

### SERVING RECOMMENDATIONS

Superb with roasts and stews, red meat dishes, small game, cheese or cold meats.

Best served at a temperature of 14-16°C.

**ALCOHOLIC DEGREE** 13.5.

**AVAILABLE IN BOTTLES OF** 75cl.

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