

Designation of Origin

Sierras de Málaga

Vintage

2018

Ageing

12 months in Allier French oak barrels (60HL) without toasting, rest in bottle.

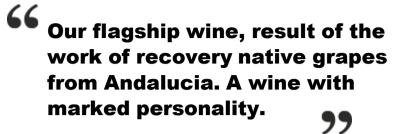
Type of bottle.

Borgoña Autentique color musgo 75cl. .

Varietals Tintilla de Rota (40%), Romé (15%), Syrah (45%).

Winemaking

Red winemaking with controlled fermentation at 25^aC in concrete eggs. Long maceration..



Ana de Castro. Winemaker.

Nota de cata

Cherry red colour with violet rim. Aroma of black fruit, black berries, currants, spicy. In the mouth it's meaty, well-balanced and rounded tannins with a long after taste. A wine with the marked personality of its terroir and the varietals from which it has been made.

Analysis

Alcohol: 14,3% by vol. SO2 free: 36 mg/l. SO2 Total: 57 mg/l. Total acidity: 5,55 g/l (a.t.). Volatile acidity: 0,65 g/l (a.a.). Residual sugar: 0,51 g/l.



Payoya Negra