



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°C in
concrete eggs. Long maceration..



Payoya Negra

“ **Our flagship wine, result of the work of recovery native grapes from Andalucia. A wine with marked personality.** ”

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.