

### **Designation of Origin**

Sierras de Málaga

# Vintage

2018

## Ageing

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

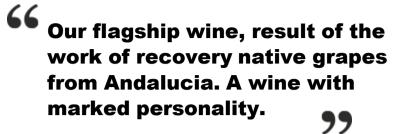
# Type of bottle.

Borgoña Autentique color musgo 75cl. .

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

### Winemaking

Red winemaking with controlled fermentation at 25<sup>a</sup>C 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