



en las nubes

El Portillo-Torrijo de la Cañada- Calatayud

Soil Formation: Lower and mid Miocene	Altitude: 920m
Soil Composition: Clay conglomerates	Cultivable Land and Planting Year: 0,58 Ha / 1969
Orientation: Southwest	Grape Varieties: Garnacha 100%

Viticulture

Organic conversion viticulture, manual harvest in boxes of 15Kg on October 16th, 2020

Vinification

Spontaneous fermentation at a controlled (20-24°C) in stainless steel vats, short fermentation and gently pressing. After pressing keep on fermentation and ageing in oaks barrels.

Date Bottling is November 11th, 2021.

Red wine without additives.

Bottling

532 numbered bottles, handmade sealed and presented in boxes of six burgundy 75cl bottles.

Alcohol: 13,56 % vol.	ATT: 6,25 g/l
pH: 3,40	Fructose/Glucose: 0 g/l
Total and free SO2: 26mg/l; 8mg/l	Malic Acid and AVA: 0,00g/l; 0,13g/l

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