



Sense Manies *Negre!*

El Portillo and Val de Sancho -Calatayud

Soil Formation: Miocene-Superior Cretaceous	High: 830-938m
Soil Composition: Clay loam with gravel, marl and lutites,	Cultivable Land and Planting Year 0,5 and 0,5Ha / 1969-1975
Orientation: Southeast/Southwest	Grape Varieties: 90% Moristel, 10% Garnacha

Viticulture

Organic viticulture, manual harvest in boxes of 15Kg on September 16th, 2020 and October 6th, 2020.

Vinification

Grapes have been destemmed and eight-day maceration.
Spontaneous fermentation at a controlled (20-25°C) in stainless steel vats.
Holding with its lees until the date bottling.
Date Bottling is March 12th, 2021.
Wine without additives.

Bottling

1829 numbered bottles, handmade sealed and presented in boxes of six 75cl bottles.

Analysis

Alcohol: 11,4% vol.	ATT: 4,24 g/l
pH: 3,65	Sugar: 0,0 g/l
Total and free SO₂: 15mg/l; 6mg/l	Malic acid and AVA: 0,0g/l; 0,25g/l