

giró  
**CUPERTINO**

les freses de jesús pobre



### **THE PROJECT**

Our vocation for autochthonous grapes made us acquire this 0.5 hectare plot of giro, the traditional Garnacha from La Marina Alta. On stony and clayey soil and old 40-year-old vines.

### **VARIETALS AND ELABORATION**

100% Giró with a week of maceration and with minimal intervention in fermentation and breeding, aging during 6 months in french oak barrels from the forest of Allier. It can have sediments because its filtering is soft and has a low level of sulphites

Production of 750 bottles of 0.75L

Alc/vol 13.5%

Total acidity 5.36 g/l

Sugar 0.25 g/L

Total SO2 <20 mg/l

Serving temperature 16°C