

TALLARUQUES

les freses de Jesús pobre



THE PROJECT

The search for high yields led us a century ago to Valencians to dismiss endemic varieties, giving way to foreign varieties. In the philosophy of our winery, reencounter with local varieties prevails to restore dignity.

VARIETALS AND ELABORATION

Genuine Valencian red: blend of giró, monastrell, bobal, forcallà and montalvana. Macerated for a week with 20% of stems.

It can have grounds because its filtering is light and its level of sulphites low.

BREEDING

Alcoholic fermentation, aging and malolactic fermentation, in stainless steel tanks, maintaining at all times the absence of oxygen during its maturation.

Production: 1200 0.75l bottles

TASTING NOTES

Light in alcohol and color, intense pepper nose and hints of blackberries and fresh black fruit in the mouth. A pleasant, balanced, long and deep retro nose of compote strawberry.

Alc / vol 13%

Total acidity 4.8 g/l

Residual sugar <0.17 g/l

Free sulfurous 20 mg/l

Service temperature 16°C