

# TEMPRANILLO ORGANIC 2015

## 8 MONTHS IN OAK BARREL

ECCE VINUM  
BODEGAS MOISÉS CASAS

## TECHNICAL SHEET

### VINEYARDS AND VITICULTURE

Elevation 730 m.a.s.l

Age of the vineyard + 80 years

Calcareous clay soil

Unirrigated goblet-trained. Traditional,

Natural, Sustainable and Certified Organic

Viticulture by SOHISCERT

### ORGANIC WINE

### VEGAN FRIENDLY



### VARIETY

Tempranillo 100%

### 2015 VINTAGE CONDITIONS

Vintage characterised by poor rains from winter to harvest. Cold winter with cool temperatures during spring and summer, which allowed an excellent and slow ripening, providing high acidity. Harvest without rain.

### GRAPE HARVEST

Hand-harvested at night in 15Kg boxes

Harvested on the 11th of September

Yield: 1.8 kgs per vine - 1,500 vines / ha.

### VINIFICATION / PRODUCTION:

Selected production of 8000 bottles, only in special designated years. Sorting hand-picked whole bunches and grapes, destemming and gentle crushing.

Cold pre-fermentation maceration

Stainless steel fermented of 80 hl at 25° C. Maceration of 24 days.

Post-fermentation maceration: 8 days more.

Drawing off by gravity, using only the free run juice.

Malolactic fermentation in oak barrels + aging of 8 months in new French semi-toasted oak barrels

### AGEING

8 months in new French semi-toasted oak barrels, with a capacity of 225 lts.

### BOTTLING

December 2016. Without stabilisation treatments.

### 14 % VOL - 75 CL

### LEVEL OF READINESS FOR DRINKING

Drink now or in the next 10 years.

### TASTING NOTES/ PAIRING

Its refinement and intense floral aromas make it an elegant wine that goes well with lamb, small game hunting and rice. In the mouth it boasts a balanced acidity that perfectly accompanies stews, medium-aged cheeses and oily fish such as salmon, tuna, sardines, mackerel, and trout.

