



Spain, La Unidad, Vitamina 3, Espagne, Orange

La Unidad Viñas y Bodega is Manuel Moreno's project in Cebreros-Sierra de Gredos. A project born from the desire to have fun making wine and making wine to have fun. Without rules and without molds. With friends.

PRESENTATION

Their logo is a zebra because that is how they define themselves and that is how their wines are: natural, independent, wild, free, that cannot be domesticated. With vineyards in the Sierra de Gredos and organic viticulture, laUnidad is pure donkey in its most honest and creative version, with a fun and imaginative image.

TERROIR

Very poor, loose granitic sand soils, with different textures and in some areas outcrops of slate.

IN THE VINEYARD

Old bush vines planted more than 60 years ago at an altitud of over 900 meters with low yields per hectare.

WINEMAKING

Manual harvest in 25kgr. Boxes chilling to 0° prior to vatting, spontaneous fermentation at low temperature with its own yeast in low extraction concrete tanks.

AGEING

Aged in 150hl wood vats for 12 months, racked and no filtered, bottled with low so2 levels.

VARIETAL

Garnacha 100%

GM: NC

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

14°C/58°F

AGEING POTENTIAL

3 to 5 years

TASTING

Ruby color with low layer very bright and clean. Aromas of fresh red fruit, with floral hints. Very varietal with an agile and fresh mouth, but long and with excellent acidity. Vertical and tasty wine.

FOOD PAIRINGS

Seafood, grilled meat, fish.



