





# Spain, Bodega Virgen de la Sierra, Paraje llaño Herrera Añada, Espagne, Rouge

Spain

We are located at an altitude of 780 meters above sea level, in a landscape of vineyards, almond and cherry trees. Most of the vineyard is protected by the Sierra de la Virgen, which gives its name to the winery.

#### **PRESENTATION**

This is a land full of tradition, courage and effort of its people.

The municipality has more than 10,000 hectares, of which 400 are dedicated to vineyards. The different climatologies condition the vegetative cycle of the vines.

On the outskirts of the village, in the area of La Cañadilla, which is between 800 and 870 meters above sea level, the grapes are harvested early, and the fruit is redder and very fresh.

#### LOCATION

It is a site at an altitude of approximately 900 meters above sea level, with late ripening, boulders on the surface and clay at depth. Three plots are harvested.

## TERROIR

Type of soil: Clayey.

## IN THE VINEYARD

Harvest by hand at mid October

### WINEMAKING

It is harvested approximately in mid-October. As it is a group of plots, it is made in stainless steel tanks, open barrels and eggs. After a cold maceration of approximately 7 days, the wine ferments naturally with its indigenous yeasts.

## AGEING

Once fermented and pressed, it undergoes malolactic fermentation in 3-year-old barrels. Subsequently, the wine remains 12 months on the lees, partly in barrels and partly in eggs. Bottled without filtering or fining.

#### **VARIETALS**

garnacha 97%, Macabeo 1%, monastrell 1%, Garnacha blanca 1%

## GM: NO

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

## **SERVING**

16°C/61°F

## AGEING POTENTIAL

10 to 15 years

## TASTING

wines with aromas of black fruit, spices and vanilla. The tannins melt into the wine and the finish is long.

## **FOOD PAIRINGS**

As an accompaniment to red meats and game.

