

RAÚL MORENO 

La Esencia 2023

Vineyards

Pago Carrascal
Pago Miraflores

Vinification

Harvest took place at the end of August 2023. The different cultivars are whole bunch fermented in 1000 liters unlined clay pots. The maceration is very gentle and the extraction is rather an infusion of skins by the clay pots shape that condition a submerged cap. After two weeks, the must is pressed and both clay pots are consolidated. One of the two clay pots is filled, and the rest of the must goes to a stainless still tank. The must that remain in the clay pot develops an ethereal and savory tone of cedar, dried roses and spices. Meanwhile the must that rests in the stainless-steel tank becomes the backbone of the wine, it carries freshness, fruit load and lifted red fruit aromatics.

Technical Specifications

Varieties	Tintilla, Baga, Palomino, PX, and Arinto
Alcohol	11.5%
pH:	3.6
Acidity _{tot}	5.43 g/L
SO ₂ _{tot}	50 ppm
Res. Sugar	Dry (<1g/L)

