



SIN BLANCA

-2016-



Appearance

Deep, rich plum with a more ruby rim. The wine is bottled without filtration in order to retain the maximum possible natural character. Therefore, the wine may contain sediment.



Nose

Bright and juicy-fruited. Notes of plum, cherry and berries. Rich, gravelly minerality comes from the schist soils, and complexity is added with little spice from time in barrel.



Palate

Long and fresh, ripeness without being jammy. Great focus and fruit core, mixed with an earthy, herbal edge.

Alcohol	12.8 %
pH	3.75
Total acidity	4.48 g/L
Total SO ₂	26 mg/L
Residual Sugar	0.1 g/L