



# PRELVM

## Furia Domada



ES-ECO-021-EX  
Agricultura UE

*In our 40-years-old vineyards, located 546 meters a.s.l. and planted in clay soil, Overnight, we carry out the manual harvest in small boxes of max. 16 kg of the best Alicante Bouschet and Tempranillo grapes.*

*Afterwards grapes are transferred to the cellar and selected at the table. We proceed then to destem and transfer to the clay jars, with their skins. There, they will ferment on their own yeasts, at controlled temperature for about 20 - 25 days. During its fermentation we provide between two and three punchings a day, always manually.*

*When the skins go down to the bottom, we proceed to uncover and press the skins. Subsequently, all the wine is returned to the jars where it will remain until completing six months for its refinement and aging.*

*Once the six months are over, we move it to new American oak barrels where it will be for another eight months.*

*Different racking will allow us to decant and clarify the wine. Later we will go to its bottling without clarification, without stabilization and without filtration.*

*This is a wine full of life, that can present precipitations in the bottle that do not alter its organoleptic qualities at all.*



Juan Leandro Romero – Winegrower