



NAVAHERREROS



VARIETY: 100% Grenache.

CONCEPT: *Village wine.* Navaherrerros is a red wine made from grenache grapes from every vineyard in the estate. Through different soils, orientations and microclimates, it expresses San Martin de Valdeiglesias' *terroir*.

VINEYARD: The ages of the vines range from 50 to 90. Our soils are tawny sands formed from decomposed granite rock, with relatively high acidity and limited amounts of nutrients. Altitudes range from 700 to 840 meters above sea level. Manual harvest. Non-certified organic viticulture.

ELABORATION: Grapes are cooled for 24 hours to favor a pre-fermentative maceration. Vinification takes place in wood or concrete tanks, depending on the features of the grapes, for each site is vinified and aged separately. Low temperature fermentation with stems. 35 day macerations and gentle movements yield infusion-type low extraction.

AGEING: 11 months in French oak barrels of various sizes and *tonneliers*. 6 months in inox tank for natural stabilization before bottling in its second spring.

PRODUCTION: 24.000 bottles.