

## OVEJA TINTA ORGÁNICO 2018 GRACIANO



### PHILOSOPHY

The Oveja Series is a “dynamic” range of limited releases. Under these labels we bottle single fermentation tanks that are the result of our work and experiments in the vineyard. The varieties and quantities bottled will vary from year to year, but we promise that all wines bottled under the Oveja labels are interesting and fun and show the potential of our area and grape varieties. The sheep on the labels represent not only our region and heritage, but are also a symbol of our honest approach to winemaking.

### TASTING NOTES

A different red wine from Spain made from the exciting Graciano grape, showing the typical character of the variety. Bright ruby in colour, it displays intriguing aromas of small country flowers and ripe blueberries. Vibrant on the palate, medium-bodied and more Atlantic than Mediterranean in character. With remarkable freshness and a delicious touch of bitterness and fine tannic grip on the finish. An ideal red to have with fish like cod or tuna, as well as dishes with a spicy or slightly sweet edge.

### TECHNICAL INFORMATION

Vintage: 2018  
Grape Variety: 100 % Graciano  
Alcohol: 14.57 % vol. /alc.  
Residual Sugar: 2,1 g/L  
Total Acidity: 6,57 g/L  
PH: 3,30  
Limited volume: 27.220 bottles  
Vegan

