

## OVEJA TINTA ORGÁNICO 2019 GRACIANO - MALBEC



### 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. Our sustainably farmed, high-altitude vineyards and our continental climate with sunny days and cool nights allow us to achieve intense fruit definition.

### TASTING NOTES

An unusual blend of Graciano and Malbec, grown organically on our own estate in Cuenca, Castile. Graciano is a noble, albeit not widely planted Spanish variety. A late ripener, it brings vibrant acidity and beautiful floral aromatics to the blend. Malbec, rarely seen in Spain, has adapted itself well to the continental climate in our high-altitude vineyards. It complements the Graciano with fresh blueberry aromas and a round texture. A dry, unoaked, medium-bodied red, showing remarkable purity and depths of aromas and a satisfying, juicy palate. Uncomplicated and versatile, it is a great wine with barbecue, pizza and tapas

### TECHNICAL INFORMATION

Vintage: 2019  
Grape Variety: Graciano & Malbec  
Alcohol: 14.563 % vol. /alc.  
Residual Sugar: 2,7 g/L  
Total Acidity: 5,83 g/L  
PH: 3,37  
Limited volume: 51.747 bottles  
Vegan

