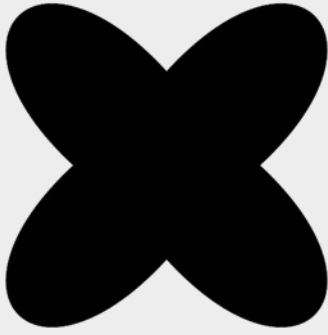


FLOR DE SABINA 2019



VINEYARD OF ORIGIN: Estate wine from the plots El Palomar, La Vieja and La Nueva - Finca Élez - El Bonillo (Albacete) at an altitude of 1,080 meters above sea level.

SOILS: Coming from the Mesozoic over 66 million years old. The type of soil is sandy clay loam on a limestone base.

CLIMATE: Continental, alternating very cold winters with hot summers, with large temperature differences between day and night.

VARIETIES: Merlot, Tempranillo, Syrah.

PRODUCTION: Controlled and less than the following volume per variety: Merlot: 8,500 Kg/Ha, Tempranillo: 12,000 Kg/Ha, Syrah: 13,000 Kg/Ha.

MACERATION: Destemmed grapes without crushing; cold maceration for 4 days at 14°C for greater extraction of aromas.

VINIFICATION: Fermentation 21 days at 25° C, separated in different tanks per plot and variety. Post-fermentation maceration to fix color and aromas. Malolactic fermentation in stainless steel tanks.

PRODUCTION: 26.000 Bottles.

ORGANIC WINE: The work in the winery is carried out under the guidelines of organic wine since 2011. The climate of the area favors organic cultivation: a very dry environment and fresh air help to keep the vineyard healthy.

CLIMATIC CONDITIONS OF THE 2019 HARVEST

The year 2019 was moderately rainy in spring. Average temperatures remained at normal values throughout the cycle with at least two heat waves during the summer.

TASTING

Flor de Sabina 2019 is a surprisingly fresh wine. The nose is floral with notes of scrubland and black fruit. The palate is fresh and delicate, with sweet tannins leaving a pleasant aftertaste.