

TEMPRANILLO ORGANIC 2022

3 MONTHS IN OAK BARREL

ECCE VINUM
BODEGAS MOISÉS CASAS

TECHNICAL SHEET

VINEYARDS AND VITICULTURE

Elevation 730 m.a.s.l

Age of the vineyard + 60 years

Calcareous clay soil

Unirrigated goblet-trained. Traditional, Natural, Sustainable and Certified Organic Viticulture by SOHISCERT

ORGANIC WINE

VEGAN FRIENDLY



VARIETY

Tempranillo 100%

2022 VINTAGE CONDITIONS

Cold winter, rainy spring and mild temperatures during summer, which allowed an excellent and slow ripening, providing good acidity and a great concentration of aromas. Harvest without rain.

GRAPE HARVEST

Hand-harvested at night in 15Kg boxes

Harvested on the 6th of September.

Yield: 2 kgs per vine - 1,500 vines / ha.

VINIFICATION / PRODUCTION:

Total production of 15000 bottles. Sorting hand-picked whole bunches and grapes, destemming and gentle crushing.

Cold pre-fermentation maceration

Stainless steel fermented at 22° C

Maceration of 18 days

Drawing off by gravity, using only the free run juice

AGEING

Malolactic fermentation in oak barrels + aging of 3 months in oak. After oak aging the wine goes to stainless steel tanks until bottling.

BOTTLING

February 2023. Clarified, stabilized and filtered.

14 % VOL - 75 CL

LEVEL OF READINESS FOR DRINKING

Drink now or in the next 3-4 years

TASTING NOTES/ PAIRING

Nice cherry color with violet glints. Clean and brilliant. Intense floral and fruity aromas with hints of raspberry, blackberry, violet, strawberry and vanilla. Elegant, fresh, balanced and with good volume and structure. Very easy and pleasant to drink. It goes well with medium-aged cheeses, risotto, salmon, tuna and meats.

