

BOTA BOTA



Vineyard & Terroir Cariñena is a special place for growing grapes which produce beautifully fresh, pure, and delicious organic wines. This Garnacha comes from old vines, all dry-farmed on widely-spaced bush vines whose long roots dig deep into the soil, picking up essential minerals and nutrients.

Region: D.O. Cariñena, Spain

Location: Foothills of the Sierra de Algairén, Almonacid de La Sierra.

Soil: Alluvial (formed by sediments from the Jalón and Huerva rivers). Stony with a calcareous substrate and a good amount of clay, these soils are ideal for drought resistance.

Training: Bush Vines (Gobelet)

Surface: 8 hectares

Vine Age: 50-70 years

Plants/ha: 4,444

Yield: 3,000 kg/ha

Elevation: 650 meters above sea level

Grapegrower: Viñedos Pablo

Vintage: 2024

Winemaking The grapes are destemmed, crushed, and immediately pressed using a compressed air membrane press. After 24 hours of cold settling (*débourbage*), the clean juice is racked and inoculated for fermentation at 14°C for approximately 25 days. Following fermentation, daily *bâtonnage* (lees stirring) is performed for 4 to 6 months to enhance depth and complexity in the aromatic profile. After a final natural settling, the wine is cold stabilized and filtered prior to bottling.

Alcohol: 13,5%

Total Acidity: 5,8 g/L

Volatle acidity: 0,39 g/L

pH: 3,29

Varietal: 80% Garnacha Blanca and 20% Macabeo