

# 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

**Volatile acidity:** 0,39 g/L

**pH:** 3,29

**Varietal:** 80% Garnacha Blanca and 20% Macabeo