

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: Jose Pablo

Vintage: 2024

Winemaking The grapes are destemmed but left whole-berry (not crushed). Fermentation is initiated spontaneously by native yeasts in stainless steel tanks. Approximately halfway through primary fermentation, the must is separated from the skins and seeds and gently pressed. The resulting juice finishes fermentation in the tank, minimizing further phenolic extraction, which results in a fresh, light red style. The finished wine is racked a few times to clarify naturally before preparation for bottling, which includes filtration and cold stabilization.

Alcohol: 14%

Total Acidity: 5,95 g/L

Volatile Acidity: 0,32 g/L

pH: 3,33

Varietal: 100% Garnacha Tinta