

BOTA BOTA



La Boticaria is the name of the single vineyard these grapes come from. In years gone by people may have had a profession other than winemaking but also owned a bit of land to farm. This piece of land belonged to the family who owned the small pharmacy in the village of Almonacid de la Sierra, so it was given the name of the small pharmaceutical bottles by the locals.

Vineyard & Terroir Cariñena is a special place for growing grapes which produce beautifully fresh, pure, and delicious organic wines. This Garnacha Blanca 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: Hills 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: 0,67 hectares

Vine Age: 70-90 years

Plants/ha: 4,444

Yield: 3,000 kg/ha

Elevation: 800 meters above sea level

Grapegrower: Jose 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 8 to 10 months to enhance depth and complexity in the aromatic profile.

Alcohol: 13,5%

Total Acidity: 5,8 g/L

Volatle acidity: 0,39 g/L

pH: 3,29

Varietal: 100% Garnacha Blanca