

EL RUMBERO 2016

VINEYARDS: MAS PELLISSER (LLINARS DEL VALLÈS)

APPELLATION: VDT. ALELLA REGION

CLIMATE: MEDITERRANEAN

SOIL: GRANITE SAND

VARIETIES: 50% SYRAH, 30% MERLOT, 15% GARNATXA NEGRA, 5% SUMOLL.

VINE AGE: 16 YEARS OLD

ELEVATION: 100 METERS

EXPOSITION: SOUTH-WEST

PURNING: DOUBLE ROYAT

FARMING: ORGÀNIC

YIELD: 30 HL/HA

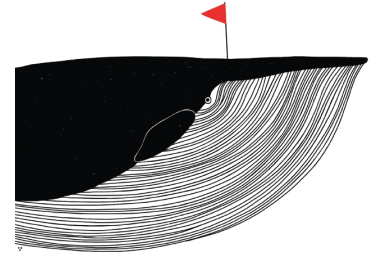
VINIFICATION: HARVESTED BY HAND. SYRAH, GARNATXA AND SUMOLL WHOLE BUNCH, MERLOT DIRECT PRESSED. 6 DAYS OF SKIN CONTACT AND PRESSED. SPONTANEOUS FERMENTATION BY INDIGENOUS YEASTS. AGED 10 MONTH ON LEES IN STAINLESS STEEL TANKS. NO CLARIFIED, NO STABILIZED, NO FILTRATED, NO SULPHITES ADDED.

ALCOHOL: 13,0% VOL

SO₂ TOTAL: <4 MG/L

PRODUCTION: 1311 BOTTLES

5I MAGNUM



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