

## SIERRA PERRA

GARNACHA TINTA

*Fruit of the vine's endeavour*

VARIETIES	Garnacha Tinta
TERRITORY	Sierra Perra is an arid area, with cracked soil, where the sun beats down on the vines. The roots of the vines struggle to make their way through the compact, dry soil. The shade that the sierra casts over the vineyard in the late afternoon is the only relief for the vines. Its fruit is scarce. It could not be otherwise, but thanks to the plant's efforts to survive, each berry is more concentrated and richer in aromas.
ELABORATION	Sierra Perra is a wine made in the traditional way in concrete tanks. For its ageing we use 500-litre French oak barrels, which provide less wood aromas to the wine and thus preserve the grape's own aromas.
TASTING	Very expressive red wine with violet tinges. Medium-high robe. Aromas of red fruit such as cherry and raspberry predominate. The subtle encounter with French oak leaves hints of vanilla for a round and fresh entry on the palate. It is light and very persistent in the mouth, with a very pleasant aftertaste.
ALCOHOL	13,5%
SERVE AT	14°-16°

**Limited Edition of 3,980 bottles**

