



MERCATOR

In the past, in Rioja Alta, the garnacha red was left to eat because it was somewhat sweeter. The families hung the bunches on the top of the house and from there they would eat. After Christmas, the leftover grapes had turned into raisins that fermented giving rise to this sweet wine.



Variety	100% Garnacha
Altitud	650 meters
Harvest	Manual 15 kg boxes
Elaboration	We press it and it is left to ferment with its own yeasts without adding sulfur for 6 months. After 6 months the fermentation stopos naturally and the wine is left with 15 degrees of alcohol and 170 grams of sugar.
Alcohol degree	15%
DOCa	
Sub zone	LIMITED EDITION

TASTIN NOTES

VISUAL: Medium Brown, médium high layer.

NOSE: Tomato sauce, quince, dry figs and honey.

MOUTH: Creamy dry figs, tangerine acidity which makes the wine, although unctuous, fresh.

PAIRING

For dessert or as an appetive with blue cheese or pate.