

Description

Austum Organic is characterized by being a fresh and fruity mature wine with predominance of primary aromas.

Varieties: 100% Tinta Fina coming from an organic farming.

Harvest: Manual in October.

Winemaking: Controlled temperature fermentation at 26°C.

Ageing: 6 months in American and French Allier oak barrels of first, second and third year

Climatology of 2017: Low rainfall has avoided diseases causing the fruit to arrive very healthy in the harvest, whereas the water of the subsoil has counteracted any negative effect. In addition, the cycle of the plant has been extended, which has improved the ripening of the grapes. In general, we can talk about a very good vintage.

Winemaking

Grapes coming from our estate, La Asperilla, located in Peñafiel at 850 meters of altitude and managed as organic agriculture.

Predominance of chalky and gravel soils. Vines were planted in 1994 using the double cordon royat system and a distance between rows and vines of 2,2 x 1,2 meters, resulting in a density of plantation of 3.800 vines/Ha.

Technical Info

Alcohol content: 14 % vol.

Sugars: 0.30 g/L

Total Acidity: 4.4 g/L

pH: 3.83

Volatile Acidity: 0.56 g/L

Total SO₂: 57 mg/L

Tasting Notes

It shows a cherry red color with violet hints indicative of its youth. Intense aroma predominated by blue flower fragrance and red fruits. In the mouth is fresh and nice. We are in front of an elegant, balanced and fruity wine.



Bottles

500 mL
750 mL
1500 mL

