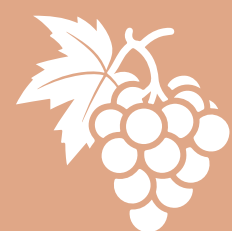


There is no official or regulated definition of natural wine. However, the agreement is that **nothing artificial** must be added to the grape growing or winemaking processes, therefore following the principle of “**minimum intervention**”.

1



Manual harvest of sustainable, organic Bobal grape.

2



Wine fermented with no added yeast at all.

3



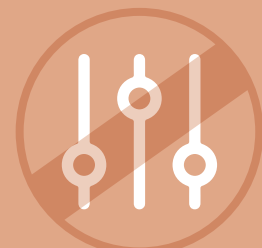
No additive included in fermentation.

4



No sulphites added.

5



No adjustments made to the wine.

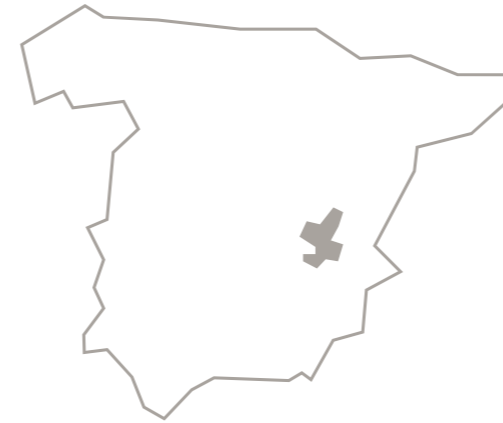
6



Light filtration before bottling.



**NANIT**  
Natural Wine  
2022  
DO Manchuela



At NANIT, nature and technology go hand in hand to create a product-friendly range, with the environment and, the most important, with you. Our winemaking team has put all their talent to obtain natural, friendly and accessible wines.

**VINEYARDS**

Age of Vines

25 years old

Yield

50 hl/ha.

Altitude

600 - 800 m.

Climate

Dry, Continental, Cold Winter and very hot summer with fresh nights

Vineyard

Cuenca

**WINEMAKING**

Blend

Organic Bobal

Harvest

September

Winemaking

Cold Maceration

4°C/72h.

Fermentation

Carbonic. Less than 22°C/15 days

Ageing

Stainless steel. Controlled temperature (4°C). Lightly filtered



Intense red color  
Violet rim



Red fruits  
Blackberries  
Blueberries



Fresh  
Ripe fruit  
Balanced tannins

Intense red color with violet rim. Notes of red fruits, blackberries and blueberries. In the mouth it is fresh, with reminiscences of ripe fruit. Ripe and balanced tannins.

Alcohol: 13 %  
T. Acidity: 4.6 gr./l.  
pH: 3.76  
R. Sugar: 2.4 gr./l.  
V. Acidity: 0.33 gr./l.

92 Pts 2022 Falstaff  
90 Pts 2022 James Suckling  
GOLD 2022 Premios Baco  
GOLD 2022 Gilbert&Galliard  
BEST BUY 2022 Wine Enthusiast