## NANIT Orange Wine 2022 VDT CASTILLA

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

Castilla la Mancha

Alcohol:	13	%
T. Acidity:	4,45	gr./l
pH:	3,51	
R. Sugar:	3,7	gr./l
V. Acidity:	0,21	gr./l

days without skins <sub>Ageing</sub> On leess

GOLD 2022 Gilbert&Galliard

VEGAN

WINEMAKING

Blend

Organic Macabeo

Harvest

First of September Winemaking

Cold Maceration

3 days

Fermentation

10 days with skins (14°C) and 5







Orange Color

White flowers Citrus & mineral Herbal & tea



Good acidity Fresh Good volume

White flowers citrus and mineral, with herbal and tea notes. Good acidity in the mouth, fresh and good volume.