

ABRIGO

Edad de Bronce

2022

D.O. Almansa



HAMMEKEN
CELLARS

ABRIGO is shelter, protection, refuge. In Almansa we can find archaeological sites of great value dating from the Bronze Age, highlighting the cave paintings found in different "abrigos" in the area.

VINEYARDS

Age of Vines

30 year old

Yield

30 Hl/Ha

Altitude

800 / 900 m.

Climate

Dry continental climate, with very cold winters and very hot summers. In August there is a big temperature difference between day and night.

Vineyard

Almansa

WINEMAKING

Blend

100% Garnacha Tintorera

Harvest

October

Winemaking

Cold Maceration

Fermentation

Mix of traditional fermentation and carbonic maceration

Ageing

6 month in french oak



Deep red, purple
Very intense



Black olives
Black fruit & blackberries
Spices, tobacco & smoke



Deep on the palate
Ripe tannins
Persistent & pleasant

Deep red, purple, very intense. Penetrating nose, with black olives, black fruit, blackberries, with hints of spices, tobacco and smoke. Deep on the palate, very good balance between tannin and acidity. Ripe tannins present that make a long, persistent and pleasant to drink wine.

Alcohol: 15 %
T. Acidity: 6,39 gr./l.
pH: 3,83
R. Sugar: 5 gr./l.
V. Acidity: 0,68 gr./l.

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|-------------|------|---------------------------------|
| 92 PTS | 2021 | James Suckling |
| GOLD | 2021 | Premios Bacchus |
| DOUBLE GOLD | 2021 | Gilbert&Gaillard Int. Challenge |
| GOLD | 2021 | Berliner Wine Trophy |