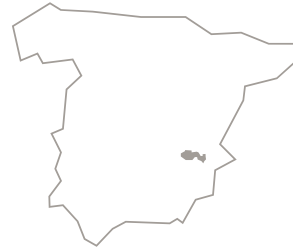


# ABRIGO

Edad de Bronce Limited Edition  
2019

D.O. Almansa

**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

30-50 year old

### Yield

30 Hl/Ha

### Altitude

1050 m.

### Climate

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

### Vineyard

Higueruela

## WINEMAKING

### Blend

100% Garnacha Tintorera

### Harvest

October 2019

### Winemaking

Cold Maceration

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### Fermentation

10 days at 22°C

### Ageing

18 months in French oak barrels of 500 l.



Very deep red color



Dark berries & olives  
Spicy & smoky flavors  
Dark chocolate & baking spice  
Vanilla bean



Mature tannis  
Equilibrate acidity

Very deep red color. Intense aromas of dark berries and olives, spicy, smoky flavors, along with sweeter tones of dark chocolate, baking spice, and light tones of vanilla bean. Polish and mature tannis with an equilibrate acidity, long and persistent taste in the mouth and in the memory.

Alcohol: 14.5 %  
T. Acidity: 6,01 gr./l.  
pH: 3,56  
R. Sugar: 3,7 gr./l.  
V. Acidity: 0,52 gr./l.

DOUBLE GOLD 2019 Gilbert&Gaillard Int. Challenge  
GOLD 2019 Mundus Vini