

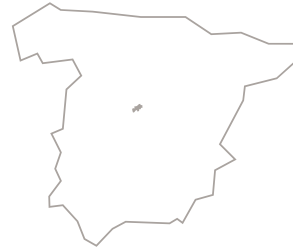
# SANCTA YUSTA

Garnacha

2022

DO Cebreros

Sancta Yusta is the result of the close collaboration between our winemaking director, Marcelo Morales, and the most prestigious producers in the Cebreros area. Marcelo's extensive experience making Garnachas has contributed significantly to achieving a fresh and elegant wine.



**HAMMEKEN**  
CELLARS

## VINEYARDS

Age of Vines

+30 years old.

Yield

25 hl/ha.

Altitude

800 - 900 m.

Climate

Continental Mediterranean climate, extreme and snowy in winter, hot and dry in summer.

Vineyard

Clay and slate soil. Bush trained. Llano Toledo area in Cebreros.

## WINEMAKING

Blend

100% Garnacha.

Harvest

September.

Winemaking

Cold Maceration

4°C/72h.

Fermentation

24°C/15 days.

Spontaneous fermentation with indigenous yeasts

Ageing

Stainless steel.

Alcohol: 13.5 %  
T. Acidity: 5.27 gr./l.  
pH: 3.63  
R. Sugar: 3.00 gr./l.  
V. Acidity: 0.53 gr./l.



Cherry red color  
Clear and bright



Red fruits  
Fresh floral  
Herbal



Balanced  
Elegant  
Fruity & fresh

Cherry red color, clean and bright. Aroma of red fruits, with fresh floral and herbal touches. In the mouth it is balanced, with an elegant palate and fruity and fresh notes.