

# SANCTA YUSTA

Garnacha

2023

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.



## 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.



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.

Alcohol: 14.5 %  
T. Acidity: 5.39 gr./l.  
pH: 3.74  
R. Sugar: 3.00 gr./l.  
V. Acidity: 0.64 gr./l.

90 Pts 2023 James Suckling  
90 Pts 2023 Guía Peñín  
90 Pts 2022 Decanter  
Gold 2022 Premios Bacchus  
Gold 2022 Gilbert & Galliard