

**VINTAGE: 2024****PROTECTION DENOMINATION OF ORIGIN:**

DOP Bullas

GRAPES:

100% Merlot from 23-year-old vineyards and without irrigation. Family plot located 900 m above sea level in the Aceniche Valley.

SOIL TYPE:

Limestone soil

WEATHER OF THE YEAR:

Cold winter, with average rainfall. Rainy Spring with mild temperatures. Very hot and dry summer, with significant temperature fluctuations between day and night.

HARVEST:

Harvested by hand in 15 kg boxes and selection on the plot and winery.

VINIFICATION:

Soft pressing after destemming to extract the flower must. Fermentation naturally, with the yeasts present in the grape skin, for 27 days at 16°C. It remains on its fine lees until bottling, on December 2025.

It does not suffer microfiltration, so a slight sediment may appear in the bottle.

TASTING:

The nose is delicate, red fruits highlighting the apricots, peaches. In the mouth it is fresh and with good acidity that gives it balance. Silky palate and rich in nuances. Long aftertaste where the red fruits appear again.

LIMITED EDITION: 1512 bottles

PACKAGING:

Box of 6 bottles of 75 cl