

TECHNICAL SHEET

ALMA SANA ORANGE WINE

TORTOSÍ

CERTIFIED VEGAN WINE



Grape Variety: 100 % Tortosí

Denomination of origin: VALENCIA D.O.

Enotechnics: Fermentation in French oak vats at a controlled temperature.

Colour: Clean and bright golden yellow.

Aromas: Aromas of tree fruits, tropical fruits, white flowers, ripe jam, wood and toast.

Taste: Tree fruits, caramel, tropical fruits, ripe jam.

We recommend taking it for: Any type of fish, light rice dishes, soft cheeses, salads, pasta.

Age of the vineyards: They are goblet vines over 70-80 years old.

Climate aging zone: Area with many temperature differences between day and night, well ventilated and with clay soil.

Soils: Clay soils, poor

Driving system: These vineyards are managed by the so-called system of low vineyards with traditional tillage and goblet vineyards.

Harvest: It is done in boxes of 10-12 Kg by hand, passing through a selection table grain by grain before destemming.

ELABORATION

Alcoholic fermentation with its skins or skins in oak vats, temperature controlled at 10°, malolactic fermentation in oak vats. We move to a new barrel after 3 months so that it acquires the yellow color that the medium toasting of the wood gives it.