



# Maetierra

vintae



## TECHNICAL DOSSIER

Red Libalis is an explosion of taste. It is the beginning of many special moments, as many as you want to create. Choose yours and ¡Carpe diem!



## VARIETIES

Garnacha (95%)  
and Moscatel de Grano Menudo (5%)



## ALCOHOL CONTENT

13,5% Vol



## VINEYARDS

The Garnacha variety is grown at high altitudes in old vineyards with rocky soils and with a good aeration. The Muscat à Petits Grains are grown in young vineyards with vines planted in 1999 on calcareous-clay soils.



## HARVEST

Harvested manually during the third week of October. This harvest took place following a hot summer and a favourable autumn for maturation.



## WINEMAKING AN AGEING

Fermentation takes place under 25 degrees in stainless-steel vats. Maceration is carried out for 14 days. Aged for 5 months in French oak barrels.



## TASTING NOTES

Deep red cherry colour with violet shades. Very intense and sound on the nose. It is a surprising wine, with strong hints of red fruit, such as strawberries and red blackberries, and notes of toasted caramel, liquorish and balsamic nuances. On the palate, it is light and elegant, easy drinking, but very tasty. This wine has an intense and long aftertaste with a sweet touch and notes of fruits of the forest.

# LIBALIS RED



Presentation: 75 cl