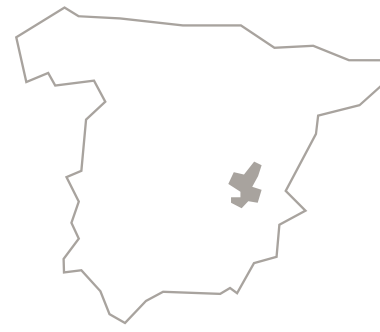


NANIT
Natural Wine
2022
DO Manchuela

At NANIT, nature and technology go hand in hand to create a product-friendly range, with the environment and, the most important, with you. Our winemaking team has put all their talent to obtain natural, friendly and accessible wines.



VINEYARDS

Age of Vines

25 years old

Yield

50 hl/ha.

Altitude

600 - 700 m.

Climate

Dry, Continental, Cold Winter and very hot summer with fresh nights

Vineyard

Cuenca

WINEMAKING

Blend

Bobal

Harvest

September

Winemaking

Cold Maceration

4°C/72h.

Fermentation

22°C/15 days

Ageing

Stainless steel. On its lees

Alcohol: 13 %
T. Acidity: 4.6 gr./l.
pH: 3.76
R. Sugar: 2.4 gr./l.
V. Acidity: 0.33 gr./l.



Intense red color
Violet rim



Red fruits
Blackberries
Blueberries



Fresh
Ripe fruit
Balanced tannins

Intense red color with violet rim. Notes of red fruits, blackberries and blueberries. In the mouth it is fresh, with reminiscences of ripe fruit. Ripe and balanced tannins.