

# HANDS OFF WINES

IN COLLABORATION WITH CASTELL D'AGE

**100% GARNATXA 0% SO<sub>2</sub>**

2021 CERTIFIED BIODYNAMIC AND ORGANIC FARMING

Made exclusively from the Garnacha variety, without the addition of sulphur, filtration or clarification. A natural, authentic and honest wine.

**VARIETIES:** 100% Garnatxa Negra.

**TYPE OF WINE:** Natural fresh Red Wine

**VINTAGE:** 2021

**CANNED IN:** May 2022.

**ALCOHOLIC GRADUATION:** 14% vol.

**TOTAL ACIDITY (ATS):** 6,3 g/l

**SUGAR :** 0,5 g/l

**PH:** 3,29

**TOTAL SO<sub>2</sub>:** <10 mg/L

**TYPE OF SOIL:** LICORELLA/SLATE

**YIELD** 5000 Kg/Ha

**SERVING TEMPERATURE:** 57°F or 14°C

**PRODUCTION:**

**HARVEST:** By hand at the end of the first half of September.

**VINIFICATION:** Spontaneous fermentation at a controlled temperature with indigenous yeasts from the Castell d'Age vineyards.

**TASTING NOTES :**

**APPEARANCE:** Intense cherry hue with ruby tints.

**NOSE:** Aromas of ripe red fruit and lactic notes against a mineral backdrop.

**PALATE:** Fresh and broad.

**FOOD PAIRING:** Wine with a great deal of personality, ideal with hors-d'oeuvres, hearty legumes, pasta a la napolitana, white meats including pork. Serve between 14 and 16°C or 55 to 60° F



# HANDS OFF WINES

IN COLLABORATION WITH CASTELL D'AGE

**100% ORANGE 0% SO<sub>2</sub>. 2021**

CERTIFIED BIODYNAMIC AND ORGANIC FARMING

Made exclusively from the Garnatxa Blanca variety, without the addition of sulfites, filtration or clarification. A natural, authentic and honest wine.

**VARIETIES:** 100% Garnatxa Blanca

**TYPE OF WINE:** Eclectic young skin macerated White Wine

**VINTAGE:** 2021

**CANNED IN:** May 2022.

**ALCOHOLIC GRADUATION:** : 14,5% vol.

**TOTAL ACIDITY (ATS):** 7,1 g/l

**SUGAR :** 0,5 g/l

**PH:** 2,98

**TOTAL SO<sub>2</sub>:** <10 mg/L

**TYPE OF SOIL:** CLAY

**YIELD** 5000 Kg/Ha

**SERVING TEMPERATURE:** 40 to 50°F or 7 to 10°C

## **PRODUCTION:**

**HARVEST:** By hand in the second half of September.

**VINIFICATION:** Cold maceration on the skins for 8 days. Spontaneous fermentation at a controlled temperature with indigenous yeasts from the Castell d'Age vineyards.

## **TASTING NOTES :**

**APPEARANCE:** Pale yellow hue with orange tones.

**NOSE:** Very intense aromas of orange peel, grapefruit and a herbaceous hint.

**PALATE:** Fresh, powerful, volume, structure, complexity. Good balance between alcohol and acidity.

**FOOD PAIRING:** Meat stew, seafood, foie-gras, rich pad thai, blue cheeses. Serve between 7 and 10°C, or 40 to 50°F.

