

# AUSTUM Organic 2014

## *Description*

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Austum 2014 is characterized by being a mature wine with predominance of primary aromas and persistent tannin of excellent quality made with organic grapes.

Varieties: 100% Tinta Fina.

Harvest: Manual in October

Winemaking: Controlled temperature fermentation at 26°C.

Ageing: 6 months French Allier oak barrels of first, second and third year

Climatology of 2014: Winter was characterized by moderate temperatures and abundant rainfall. The consequence was a prompt blooming although it was stopped by unusual moderate summer temperatures. As a result the harvest was made at the same period as usual, first half of September.

## *Winemaking*

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Grapes coming from our estate, La Asperilla, located in Peñafiel at 850m of altitude; and managed as organic; we don't use chemical treatment.

Predominance of chalky and gravel soils.

Vines were planted in 1994, trellised using the double cordon royat system and distance between rows and vines of 2,2 x 1,2 m, resulting in a density of plantation of 3.800 vines/Ha.

## *Technical Info*

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Alcohol content: 14 % vol.

Sugars: 1.4 g/L

Total Acidity: 4.8 g/L

pH: 3.72

Volatile Acidity: 0.37 g/L

Total SO<sub>2</sub>: 60 mg/L

## *Tasting Notes*

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Deep cherry red with violet hints indicative of its youth. Intense aroma predominated by red fruits and floral notes. In the mouth it is fresh with smooth tannins from its short time in oak.



### *Bottles*

500 mL

750 mL

1500 mL



### *Case*

12 bot.

6 bot.

4 bot.