

Vins de la Mediterrània
LA GIRÓ (Marina Alta) 2020

enovitis
SMART WINES



Mediterranean wines are born to give value to minority vine varieties, which grow in soils and mesoclimates of the Mediterranean basin. It is a research and collaborative project with local entities and winegrowers.

THE VINEYARD

Combination of the different mesoclimates of the Marina Alta region. The vineyard are located in the municipalities of Teulada, Benitatxell and Xaló. It is a combination of white limestone and deep clay soils, with different maritime influences. The Giró is organically cultivated and certified by the Organic Agriculture Committee of the Valencian Community [CAECV].

LA GIRÓ MARINA ALTA 2020

Giró single varietal red wine, an autochthonous Mediterranean variety. Carefully harvested by hand. 48h of cold soak and subsequent fermentation of 15 days. Controlling the tannins by the tast and a light pressing to avoid bitter notes at the end of the mouth. The lees are racked up to clean the wine. Bottling without finning or filtering.

TASTING NOTES

La Giró is a red wine, ruby color and medium intensity. On the nose, the aromas of red and spicy fruits, a touch of second-year oak barrel stands out. The acidity of the different areas is very balanced with alcohol and tannins. A wine to pair with Mediterranean food.

A 100% gastronomic wine.
Consumption temperature: 12-14 °C

Winemaking and aging

Area:	Marina Alta (Alicante) Winemaker selection
Type of soil:	Limestone clay
Variety:	Giró 100%
Harvest:	September 10-14
Aging:	10% in French oak barrels 6 months in inox tank
Nº of bottles:	281

Analytical data

Alcohol:	13 % vol
Volatile acidity:	0,35 g/L
Residual sugar:	<0,10 g/L
Total acidity:	6,05 g tartaric acid/L
pH:	3,40
Total sulphites:	20 mg/L



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DISTRIBUCIÓ