

Vins de la Mediterrània
LA GIRÓ (Marina Blanca) 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

Emblematic agricultural estate of the Marina Alta [Alicante], in the department of Les Basses de Teulada, with a soft relief, located on a hill of white and clay soils, with a high proportion of white limestone, oriented towards the east. The vineyard receives moisture from the ravine of the Font de l'Horta and the sea breeze of the Mediterranean Sea. The Giró is cultivated in an organic way and certified by the Committee of Organic Agriculture of the Valencian Community [CAECV].

LA GIRÓ MARINA BLANCA 2020

Giró single varietal red wine, an autochthonous Mediterranean variety. Harvested by hand. 48h of cold soak and subsequent fermentation in an open barrel of 300L for 15 days temperature controlled. After a gentle pressing the fermentation ends in stainless steel. The lees are raked until a clean wine is obtained. Bottling without fining or filtering.

TASTING NOTES

La Giró Marina Blanca has a cherry red color, of medium-low intensity.

On the nose it stand out the aromas of red forest fruits.

On the mouth soft, light tannin. Fresh wine, easy to drink but with many nuances. Mediterranean wine.

100% estate wine.

Consumption temperature: 10-14°C

Winemaking and aging

Area:	Marina Alta (Alicante) Winemaker selection
Type of soil:	White Limestone
Variety:	Giró 100%
Harvest:	September 24th
Aging:	Fermented in open barrel 300L and 6 months in inox tank
Nº of bottles:	288

Analytical data

Alcohol:	12,5 % vol
Volatile acidity:	0,30 g/L
Residual sugar:	<0,10 g/L
Total acidity:	6,15 g tartaric acid/L
pH:	3,35
Total sulphites:	20 mg/L



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DISTRIBUCIÓ