

Vins de la Mediterrània
LA GIRÓ (Marina Roja) 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

The vineyard is located in the municipality of Xaló [Alicante]. Ferrous clay soil with thick elements that gives its name to what we call Marina Roja. Vineyard planted in a low production area. With a warm Mediterranean climate that gives it alcoholic potential and concentration, as well as an excellent maturation of the skins and seeds. The Giró is organically cultivated and certified by the Organic Agriculture Committee of the Valencian Community [CAECV].

LA GIRÓ MARINA ROJA 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 taste and followed by a light pressing we avoid bitter notes at the end of the mouth. The lees are racked up to clean the wine. Bottling without fining or filtering.

TASTING NOTES

La Giró Marina Roja is a red wine of cherry red color, with a deep layer. On the nose, the aromas of ripe black fruit, plum and figs stand out. In the mouth it shows velvety tannins, mature and round. Long and persistent aftertaste.

100% single vineyard wine.
Consumption temperature: 12-16 °C

Winemaking and aging

Area: Marina Alta (Alicante)
Winemaker selection
Type of soil: Ferrous clay
Variety: Giró 100%
Harvest: September 9-12
Aging: Fermented in open barrel 300L
and 6 months in inox tank
Nº of bottles: 219

Analytical data

Alcohol: 14,5 % vol
Volatile acidity: 0,38 g/L
Residual sugar: <0,10 g/L
Total acidity: 6 g tartaric acid/L
pH: 3,39
Total sulphites: 20 mg/L



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DISTRIBUCIÓ