



JORDÁN de ASSO



SENSACIÓN 2019

Type: Red

Grape Varieties: Grenache, Cariñena and Cabernet Sauvignon

Harvest: Harved by hand, when the grapes were very ripe but still in full health.

Vinification: Maceration Time: 3 weeks

Fermentation Time: 10 days

Fermentation Type: alcoholic and malolactic fermentation in stainless steel vat.

Fermentation Temperature: 28 °

Ageing: 24 months in cement tanks and french oak barrels

Filtration: Unfiltered wine

Sulphites: No added sulphites (<10 ppm)

Conservation time: 0-10 years