



JORDÁN de ASSO



## TEMPRANILLO BIO 2021- SO2 FREE

**Certification:** Organic by CAAE Aragon

**Variety:** : 100% Tempranillo

**Harvest:** By hand

**Vinification:**

Yeast: Indigenous, spontaneous fermentation

Fermentation Temperature: 25 °

Maceration Time: 10 days

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Type: alcoholic and malolactic  
fermentation in stainless steel vat

**Aging:** 2 months on its lees.

**Filtration:** No

**Sulphites:** No added sulphites.( < 10 ppm)

**Conservation:** up to 5 years.