

# ORUBE

RIOJA

## Orube Sulfite Free 2022

**Natural wine from the municipality of Laguardia without added sulfites.**

### VINTAGE

It should be noted that 2022 was a year of intense drought, so it was essential to reduce defoliation compared to previous campaigns, with the aim of maintaining a balanced plant mass to help conclude proper maturation. The harvest was early, with excellent health data. In addition, the good weather that accompanied the entire harvest phase allowed us to wait and choose the ideal harvest time, a fundamental factor in obtaining quality grapes.

### WINEMAKING

Manual harvest of Tempranillo from Finca Los Molinos in small boxes on the morning of October 6. After passing through the selection and destemming table, they are placed in a small tank for maceration and alcoholic fermentation without any sulfite additives, preserving primary and secondary aromas. After completion of malolactic fermentation, clarification and filtration are applied to obtain a brilliant wine. There is no tartaric stabilization in order to minimize actions on the wine and to be as natural as possible, so sediments may appear in the bottle over time.

### TASTING NOTES

Cherry red in color with violet iridescences that denote youth.

Very attractive nose, with an intense aroma of ripe black fruit and, more subtly, certain lactic notes.

In the mouth, the elaboration of a fruit with good concentration is perceived, resulting in a powerful and structured young wine, but helped by a small carbonic point that makes it fresher and easier to drink.

100% Vegan.

### PAIRING, SERVICE & PRESERVATION

Tapas, sausages, cheeses. Storage in a cool place (between 14 and 17°C). Service at a temperature between 16-18 °C.

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### ANALYTICS

Bottling date:	3-1-2023
Alcohol:	13.25%
Total acidity:	4.9 g/L (tartaric)
PH:	3.77
Residual sugar:	2.2 g/L
Calories (100ml):	76 cal/100 ml

