

# VIÑA PADRE

W I N E O F T H E H O U S E



*Red wine to be drunk young and for everyday enjoyment. Made by traditional methods from old vines located in the foothills and plains that bound the southwest of the northern plateau. Heterogeneous soils at between 800 and 1000m of altitude. Wild yeasts and spontaneous fermentation. Unfiltered wine. Handmade.*

## — YOUNG RED WINE —

**Origin\_** *Sierra de Francia (Salamanca).*

**Grape variety\_** *Rufete (60 %), Calabrés (25%), Aragonés (15%).*

**Altitude\_** *Between 650 and 880 metres.*

**Vineyard\_** *Small plots surrounded by forest of oak, chestnut, walnut and scrub situated on terraces, slopes and flat areas. Sandy soil of granitic origin and to a lesser extent small plots of sandy loam soil with outcrops of red slate. Approximately three and a half hectares spread over a dozen vineyards.*

**Age of vines\_** *Between 60 and 120 years.*

**Viticulture\_** *Pruned elevated bush vines. Plots ploughed in winter and cleared at the beginning of summer. No herbicides or industrial phytosanitary products are used.*

**Ageing\_** *Young wine with short ageing in oak barrels and stainless steel tanks.*

**Alcohol content\_** *Between 13.5 and 14% depending on the year.*

**Production\_** *3000 to 5000 bottles.*