enotri
ROOTS MATTER

Libre y Salvaje Cariñena

Libre y Salvaje (Free and Wild) is a new project of Jose Ignacio Marin and his sister Angela. They stem from a well established family in Carinena that have been growers and winemakers for generations. Their personal, unique project focuses on recovering high altitude vineyards that are planted with old vines of indigenous grape varieties and on the restoration of an old, historic winery. The winery itself sits on top of ancient caves, ideal for aging wine in an optimal natural environment.

Organic principles are followed in both the vineyards. Jose is the enologist, and his philosophy is the minimal intervention to achieve maximum expression. Freestyle wild vines with one rule: follow the path of nature.

VINIFICATION

High elevation vineyards with low yielding bush vines. Soft extraction and spontaneous fermentation in large wooden barrels, followed by a maturation period of up to 12 months.

VINICULTURE

The wines are crafted following artisanal methods in wooden foudres, concrete vats, and big clay jars. In many ways it means breaking with today's conventional ideas by going back to the past in order to look ahead. Because the best things in life are Free and Wild.

SKU : 106826

Region	Côtes du Couchois
Classification	El Pefregal
Vintage	2021
Grapes	100% Old bush vines Cariñena
Soil Composition	Alluvial Soil, Pebbled
Vineyard Training	Bush Vines
Density/Yield	23 hl/ha
Fermentation	Large Oak Barrels

Aging	12 months in French Oak
Alcohol	14 %
Residual Sugar	1.6 g/l
PH	3.56 g/l
TA	5.7 g/l
Free SO2	mg/l
Total SO2	32 mg/l

TASTING NOTES

A beautiful and harmonious combination of red fruit with undertones of spice. The tannins are mature and silky, leading into a long, warming finish.

FOODS + MOODS

Beef Bourguignon, cassoulet, barbecued meats, roasted turkey, rack of lamb, and paella with chorizo.