

enotri

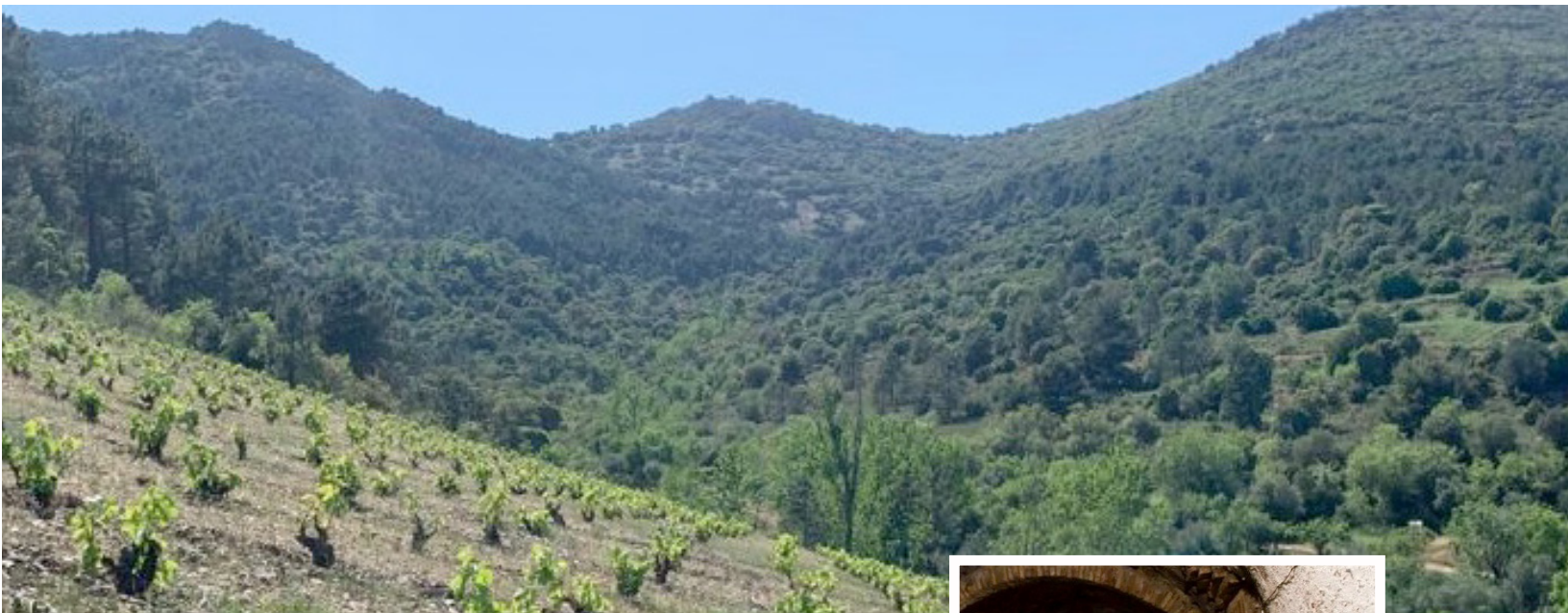
ROOTS MATTER

Comments of a Bon Vivant:

Winter vibes, staying warm, moments of serenity and peace.

Comfort food such as paella with chorizo, burgers, red sauce pasta dishes work well with this wine.

Libre Y Salvaje Acecho



Libre y Salvaje (Free and Wild) is a new personal project of José Ignacio Marín, an important winemaker from Cariñena, Spain. This unique project focuses on recovering high altitude vineyards that are planted with old vines of indigenous grape varieties and restoring an old winery. The winery itself sits on top of ancient caves, ideal for aging wine in an optimal natural environment.



Vibe: *Winter*
Emotions/Occasions:
Serenity
Staying Warm

Libre Y Salvaje Acecho



SKU: 873712

Region	Aragón
Classification	Cariñena (DO)
Vintage	Vintage 2019
Grapes	50% Tempranillo, 30% Garnacha, 20% Cariñena
Soil Composition	Stone and clay
Vineyard Training	Old Bush Vines
Density/Yield	50 hl/ ha
Fermentation	Aged for 10 months in 225-liter French oak barrels, concrete tank and 500-liter barrels
Alcohol	14.3%
Residual Sugar	1.5 g/l
PH	PH 3.75
TA	
Free SO ²	25 mg/l
Total SO ²	57.78 mg/l

SALES FACTS:

- Organic and biodynamic viticulture with up to 100-year-old low-yielding bush vines
- Brother and sister team from a family of growers with a century long history
- The siblings are following their own path – free and wild (Libre y Salvaje)

VITICULTURE

The philosophy of Libre y Salvaje is the minimal intervention to achieve maximum expression. Freestyle, wild vines with one rule: follow the path of nature. The wines are crafted and aged 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.