

## LIBRE Y SALVAJE ACECHO



**L**ibre 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.

### VITICULTURE + VINIFICATION

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.





SKU: 873712

Region	Aragón
Classification	Cariñena (DO)
Vintage	2019
Grapes	50% Tempranillo, 30% Garnacha, 20% Cariñena
Vineyard	Organically farmed vineyard on a high mountain road
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
Free SO2	25 mg/l
Total SO2	57.78 mg/l
PH	3.75

## TASTING NOTES

The Acecho (“Ambush” in English), is a homage to the wolves that used to roam the region in past centuries, and it communicates the family’s commitment to conserving the wild beauty and nature of their land. It is a harmonious blend of Tempranillo, Grenache and Carignan harvested from old bush vines. It perfectly expresses the warmth of Spain, paired with the free and wild spirit of the region.

## PAIRING SUGGESTION

Suitable for grilled meat, spicy pasta dishes, or kebabs.