



#### VARIETY

50% Syrah and 50% empranillo.

#### ALCOHOL BY VOLUME

12%

#### VINTAGE

2023

#### VINIFICATION

Half of the grapes are whole with stems removed, and the other half is directly pressed. Everything is combined in the same tank for 7 days and then pressed.

Stored in stainless steel tank for 9 months.

#### ANNUAL PRODUCTION

3240 bottles

**No sulphites added.**

Mas Tuets - Les Ordes - Aiguamúrcia

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