LÍNEA

KÁRMÁN

A YOUNG WINE FROM OLD VINES THAT IS EASY TO UNDERSTAND AND EASIER TO ENJOY.

The Karman line is defined as the limit between Earth's atmosphere and outer space. It is a concept that is not usually applied within the world of wine, but here it is based on the endeavor to go beyond traditional confines in exploration of something new.

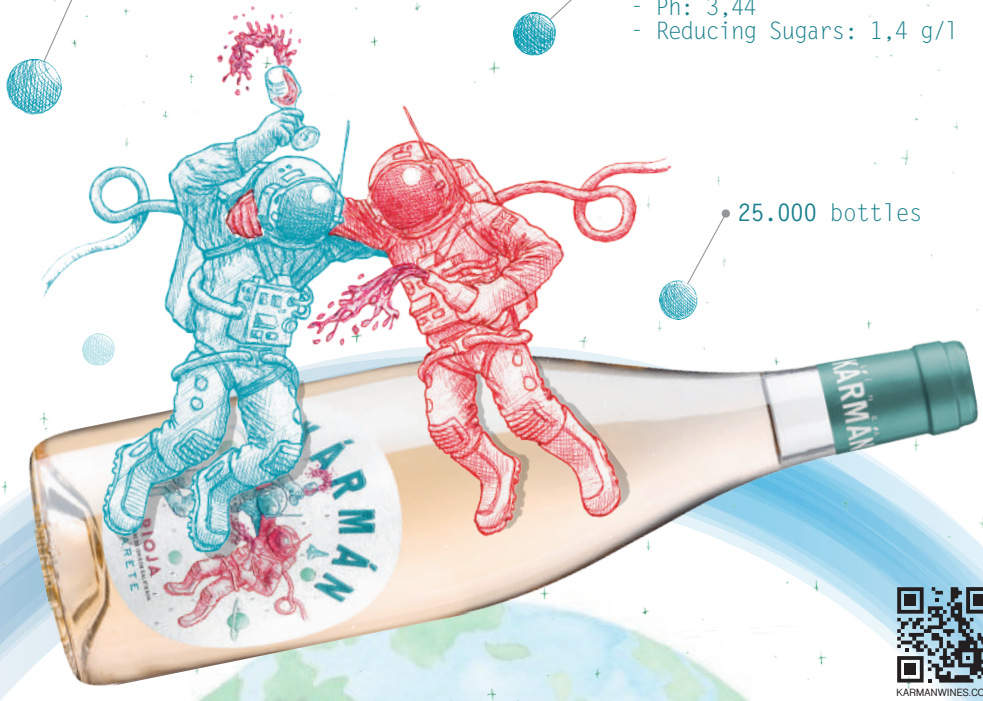
Vineyards: Old vine, bush trained Garnacha and Viura from a single vineyard named "Cerro Calvario" in the village of Cordovín. This is a very cool climate region with deep red colored soil of clay and iron, at the foot of the Sierra de la Demanda mountains.

Winemaking: Pressed and then cold fermented in stainless-steel tanks using native yeasts, with a subsequent 3 months spent on the lees.

30% **Garnacha** and 70% **Viura**

Analysis:
- Alcohol: 13%
- Ph: 3,44
- Reducing Sugars: 1,4 g/l

25.000 bottles



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