



Ninja de las Uvas 2022

CONCEPT: natural for everyone. Recovery of a traditional elaboration in disuse. Very easy to drink and very versatile (spicy, spiced dishes, tapas...). To eat with and to drink just alone!

-Zone and appealation: (D.O.P. BULLAS)

Northwest of Murcia Region)

-Village: Cehegín, Murcia.

-Variety of grapes: 100% Macabeo

-Plot: 1,7Ha. At 770 m altitude. Sand calcareous soil covered by white gravel. Organic and manual cultivation, no irrigation, in the traditional local way, northwest orientation, age: 20 years

-Harvest: 12.th september, manual in boxes of 15kg

-Crafting: free fermentation (indigenous yeasts) in stainless steel, maceration 30 days

-Aging: French oak barrels.

-Bottling: May 2023, without clarifying or filtering

-Production: 5.627 bottles

-Alcohol: 13,5 %

-Acidity: 6,0 g / L Ac. Tartaric

-Sulfites: 2g/HL added

free: <13 mg/L total: <20mg/L