

# Los Dos



## PRODUCER PROFILE

Region: DO Campo de Borja  
Country: Spain

## Los Dos Red 2022

### WINE DESCRIPTION

The soft berry flavor of old-vine Garnacha from the Campo de Borja DO in Northeastern Spain elegantly expresses the characteristics of the varietal. Located between the Sierra de Moncayo mountain range and the Ebro River Valley, this historic region has produced wine since the late 12th century. The continental climate is mitigated by the “cierzo” wind that cools the vineyards nightly.

Garnacha vineyards with an age of 10-25 years varying in altitude from 1,200 to 2,400 feet. Small parcels of the Tabuenca, Borja, and Pozuelo Vineyards.

### TASTING NOTES

Earthy aromas of black cherry and cranberry with subtle smoky overtones. The palate shows flavors of juicy black raspberry and mulberry with hints of bramble and herb. The finish is long and mineral-tinged.

### FOOD PAIRING

Pairs with dishes like beef stew with root vegetables, braised short ribs, polenta, or even an aromatic Moroccan tagine. But it's also the perfect accompaniment to weeknight standbys like a juicy cheeseburger, or a pepperoni pizza.

### VINEYARD & PRODUCTION INFO

Vineyard name:	Tabuenca, Borja, Pozuelo
Vineyard size:	265
Soil composition:	Iron-rich, Clay, Sand, Gravel, and Stony
Training method:	Bush
Elevation:	1,200-2,400 feet
Yield/acre:	0.9 tons
Exposure:	Eastern / Western
Year vineyard planted:	1982-1997
Harvest time:	End of September
First vintage of this wine:	2004

### WINEMAKING & AGING

Varietal composition:	100% Garnacha
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10-12 days
Fermentation temperature:	71-82 °F
Maceration technique:	Racking, Punchdown, Pumpovers, and Aeration
Length of maceration:	1-2 days
Malolactic fermentation:	Yes
Prefermentation technique:	Cold maceration
Total SO <sub>2</sub> :	80 mg/L

### ANALYTICAL DATA

Alcohol:	14%
pH level:	3.55
Residual sugar:	1.54 g/L
Acidity:	5.3 g/L