NÁTSA

TECHNICAL SHEET · LOT 2024

NÁTSA TINTO 2024

Nátsa, in Chichimeca Jonaz: my food / my harvest.

UNFILTERED RED WINE · GUANAJUATO

A red made from three different grapes in equal parts: Cabernet Franc, Malbec and Syrah. Full-bodied, with a bright colour and complex aromas. For palates that look for unusual experiences and want to go deeper into the world of wine.

GRAPES	ALCOHOL	CONTENTS
Cabernet Franc, Malbec and Syrah	13% vol	750 ml



FRONT LABEL



BACK LABEL

VINEYARD

ORIGIN	Guanajuato, Mexico.
SOIL	Sandy loam, north-south rows.
VINES	Planted in 2017 and 2018, grown sustainably.
IRRIGATION	Controlled drip.
HARVEST	By hand.

CELLAR

FERMENTATION	Native yeasts, in temperature-controlled stainless steel tanks. Each grape separately.
MACERATION	About 12 days.
INTERVENTION	No added nutrients, enzymes or acid correction. Unfiltered.
AGEING	12 months in used oak barrels. Blended after ageing.
BOTTLING	With 15 g/hL of potassium metabisulphite (sulphites).

TEAM

WINEMAKING	Ulises Ruiz and José Martín Yépez.

Scan to see this wine on our website:

natsavinos.com/en/wines/natsa-tinto

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Made in Mexico.