

Conciens

A wine created with a responsible use of natural resources

Organic GRAPES

100% Recycled GLASS

100% Recycled LABEL

100% Recycled CAPSULE

100% Natural CORK

Sustainable WINERY



100% TEMPRANILLO
Organic

TASTE

With very vivid purple and red tones, the nose presents a deep intensity, with aromas of red fruits, strawberries, raspberries and wild berries.

On the palate, it is pleasant on the palate, with a fresh and pleasant sensation, with the red fruit being noticeable in the retronasal phase.

RECOMMENDATION

It is perfect for red meats, game, stews and casseroles. Also cured and semi-cured cheeses, or oily fish.

It should be served at a temperature of 10-14°C.



ORGANIC Agriculture

Conciens comes from vineyards where we use natural methods and substances, without chemicals, favouring the natural ecosystem, increasing biodiversity, water quality and soil fertility.

We try to generate the least impact on the land, protecting the natural environment to obtain a healthy, traditional and authentic product.

The organic vineyards selected for our Conciens range have a unique geographical location, which makes it possible to produce highly personalised wines. The altitudes, which range from 700-800 m above sea level, and the terroir, composed of limestone soils, give rise to the production of these extraordinary wines.

They enjoy a climate with low rainfall and large temperature differences, thus providing the necessary characteristics to obtain quality and healthy grapes. These vineyards are exposed to many hours of sunshine, thus favouring the ripening of the vines and reducing the risk of fungal diseases.

ARTISAN winemaking

We start with a manual harvest, selecting the grapes at their optimum moment of ripeness, thus guaranteeing genuine quality. In its process, we have followed a philosophy of minimal intervention, ensuring the artisanal process. We control the alcoholic fermentation with natural indigenous yeasts present in the grapes themselves. Subsequently, malolactic fermentation is carried out with natural bacteria from the must itself. During vinification, the addition of sulphites is limited as much as possible.

FAUSTINO RIVERO ULECIA
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