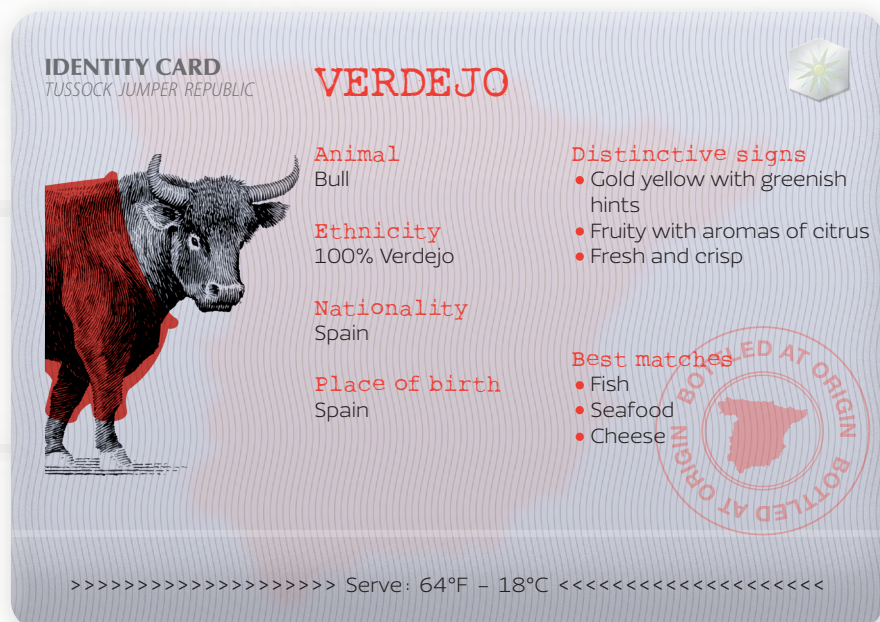


TUSSOCK JUMPER WINES.com



MY ROOTS

Back to the traditional way of cultivation, I am from a fully natural crop without herbicides, pesticides, or insecticides. Regarding the production method, the fermentation is carried out with native yeasts. In addition, clarification is done with natural products and bottling with minimizing the use of sulphites. The huge benefit of no chemical treatment at any time is my organic and vegan certification.

WHAT DOES ORGANIC MEAN?

Organic production is an overall system of farm management and food production that combines best environmental and climate action practices, a high level of biodiversity, the preservation of natural resources and the application of high animal welfare standards and high production standards in line with the demand of a growing number of consumers for products produced using natural substances and processes. Organic production thus plays a dual societal role, where, on the one hand, it provides for a specific market responding to consumer demand for organic products and, on the other hand, it delivers publicly available goods that contribute to the protection of the environment and animal welfare, as well as to rural development.

Regulation (eu) 2018/848 of the european parliament and of the council of 30 may 2018

APPELLATION

Vino de España

MY ANALYSIS

Alcohol: 12,5%
Total acidity: 4.2g/L
Residual sugar: 1.4g/L

