



GARNACHAS DE MONTAÑA LA ERMITA DE SANTA BÁRBARA GARNACHA 2016



100% Garnacha Tinta, single vineyard



Hand harvested in small baskets



Old vines, dry farmed



12 months ageing in second use French oak
barriques

Viticulture:

The vineyard is located near the Santa Bárbara hermitage in the municipality of Tabuenca, a "Mars like" terroir with a mixture of basal, siliceous sandstones of intense red color and shale on a mountain ridge at almost 900 metres above sea level. The vines are more than 50 years old, dry-farmed, bush-trained and hand-harvested.

Winemaking:

The fermentation was carried out by wild yeasts. 500 kg. were whole cluster fermented and another 500kg. were fermented in open-top barrels, the remaining grapes were fermented in concrete. Aged in a mixture of used and new French Oak barrels for 12 months. The production for 2016 was approximately 1800 bottles

Tasting note:

Bright ruby red. Ripe crushed red berries and sweet plums are wrapped in tobacco, cedar, milk chocolate with a hint of vanilla. A fresh attack of juicy raspberries and tangy blackberries with plenty of soft tannins and body to complement the rich fruit. Long finish.

Suggested pairings:

Grilled meats, roasted vegetables, pasta and rice dishes, charcuterie or cheese plates.

Recommended temperature of service: 14 °C.

Points & Awards: