



GARNACHA TINTA 2017



100% Garnacha Tinta



Hand harvested



Dry farmed old vines

From old bush vines in the mountainous municipality of Villarroya de la Sierra in what could be considered extreme viticulture and "Extreme Garnachas". An ideal area for a fresher Garnacha with bright acidity and color due to large diurnal temperature shifts. Bright sunny days and cold nights.

Viticulture:

The grapes are from a selection of vineyards at 800 metres above sea level, with poor clay calcareous rocky soil with lots of stones (canto rodado). The vines are more than 30 years old, dry-farmed, trellised and hand-harvested.

Winemaking:

The fermentation took place in stainless steel vats at 25 c°. Aged on its fine lees for 4 months in concrete vats. A limited production of about 5000 bottles.

Tasting note:

Beautiful medium ruby colour. Perfumed nose showing red berries aromas with notes of thyme, lavender and Mediterranean spices. It is dry in the palate, with very soft tannins and a delicate balance. Fresh and juicy with a very long finish.

Suggested pairings:

Roasted chicken, grilled vegetables, pasta salad, risotto, mushrooms and poultry.

Recommended temperature of service: 13-14 °C.

Points & Awards:

Peñín Guide 2017: 88 points and 4 stars for quality-price relationship.

James Suckling 2017: 88 points. Big black fruits and a hint of banana, alongside modest tannins given this wine a Beaujolais-like personality. A well-made wine for everyday drinking now.

