



VINOS DEL VIENTO

D.O. SOMONTANO



## GARNACHA BLANCA 2019



**85% Garnacha Blanca 15% Chardonnay**



**Hand harvested**



**Single vineyard, Dry farmed**

From the highest vineyard in the Somontano region in the Pyrenees mountains comes this fresh and balanced Garnacha Blanca

### **Viticulture:**

The grapes are from a selection of vineyards at 650 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 16-18 c°. Aged on its fine lees for 4 months. A limited production of about 6000 bottles.

### **Tasting note:**

Pale lemon colour. The nose shows intense primary aromas of lime and lemon, cut grass, peppery rocket, jasmine and hints of cantaloupe melon. It is dry and refreshing in the mouth, with fresh stone fruit and citrus flavours with a persistent juicy and slightly creamy finish.

### **Suggested pairings:**

Grilled salmon, roasted vegetables, cured cheeses, salads and as a refreshing aperitif.

Recommended temperature of service: 7-8 °C.

### **Points & Awards:**

**Robert Parker:** 90 points 2018 vintage

Moderate alcohol and soft acidity. This is varietal, clean and expressive, with notes of waxy apples, flowers and pollen. The palate is balanced and tasty, very pleasant.

**James Suckling:** 92 points 2017 vintage

Attractive, lemon blossom, apple and pear aromas and flavors. Slight lees undertone. Medium body. Creamy texture. Real wine. Drink now.

