



GARNACHA OLD VINES 2018

**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:

James Suckling: 91 points

"Aromas of blackberries, black-tea, peppercorns and sweet blueberries that follow through to a medium body, layers of fruit and a juicy finish. Direct and fun. Drink now."