



## GARNACHA DE MONTAÑA 2016



6500 numbered bottles



**100% Garnacha Tinta**



**Hand harvested**



**Old vines, Dry farmed**



**7 months in new and neutral French oak**

Campo de Borja is the self-proclaimed "Garnacha Empire" and rightfully so. It has an intense, dry continental climate with less than 400mm. of rain per year together with the old gnarled vines which are more than 30-50 years+ old make an intensely aromatic wine.

**Viticulture:**

30-50 year old bush vines, which are dry-farmed and grown in the higher part of the Ainzon municipality. Calcareous and sandstone soils with reddish shades due to iron content. The grapes were picked by hand during the second week of October.

**Winemaking:**

The fermentation took place in stainless steel tanks at 26°, with a prolonged maceration of two weeks. Afterwards it perfected for 7 months in 225L French oak barrels.

**Tasting note:**

Deep and bright ruby colour. Intense nose displaying complex aromas of ripe dark cherries, red plums and hints of vanilla and spices. It is dry in the mouth with a harmonious balance, supple tannins and a very tasty fruit concentration filling the mouth with ripe juice, ending in a long finish.

**Suggested pairings:**

Tapas, charcuterie, lamb roast, stew, poultry, cured cheeses.

Recommended temperature of service: 14 °C.

**Points & Awards:**

89 points Robert Parker

Peñín Guide (2019): 90 points and 4 stars for price-quality relationship.

Jancis Robinson (Ferran Centelles): 16/20

