



## AVENTURA



**Garnacha Tinta, Garnacha Tintorera, Syrah & Graciano**



**Hand harvested, minimal intervention**



**Old bush vines, dry farmed**

From old bush vines from vineyards at high altitudes in Manchuela. An ideal climate for a fresh, deep colored wine due to the large diurnal temperature shifts. Bright sunny days and cold nights.

**Viticulture:**

The grapes are from a selection of vineyards at 600-700 meters above sea level, with clay-based soils. The vines are more than 30 years old, dry-farmed, bush vines and hand-harvested.

**Winemaking:**

The fermentation and maturation on its fine lees in large concrete vats.

**Tasting note:**

Beautiful deep ruby colour. Pronounced perfumed aromas showing red and black berry aromas with spicy notes of thyme, lavender and crushed black pepper. It is juicy and runs smoothly along the palate with soft ripe tannins and a delicate balance.

**Suggested pairings:**

Roasted lamb, grilled chicken or pork, grilled vegetables.

Recommended temperature of service: 14-16 °C.

**Points & Awards:**

**91 pts. James Suckling:** "Aromas of violets, white pepper and blueberries with some sappy notes, as well as blackberries. The palate has a very fresh, lively and fleshy core of blueberries and blackberries with good richness, depth and build into the flavorful, long finish. Drink or hold."