



## CARIGNANE 2019



4500 bottles

**Cariñena (Carignane)****manual harvest****2 unique vineyards****12 mon. in concrete**

Michael Cooper has always been an advocate for indigenous grapes. He pioneered in 2009 with his first monovarietal Cariñena grape wine in D.O. Cariñena being one of the few to appreciate the potential of this variety to make wines with great personality and storage capacity.

**Vineyards:**

2 vineyards over 20 years old. On trellis. Stony with a lot of pebbles and gravel. They have a very interesting behavior with Cariñena grapes, making very balanced and original wines.

**Vinification:**

native yeast, spontaneous fermentation. Pre-fermentation maceration for one week and post-fermentation for a week. A very light filtration pre-bottled.

**Tasting Note:**

Deep and concentrated ruby color. Intense nose and scented with aromas of blackberries, red currants, coffee, mint and smoke. On the palate it has a refreshing and firm acidity, juicy raspberries and concentrated blueberries. Persistent finish.

**Pairing:**

Roasted vegetables, pasta with wild mushrooms, risottos, tapas, roasted poultry, grilled meats, lamb, chicken and grilled eggplant and ratatouille.

**Awards/Reviews:**

James Suckling: 92 pts. and 2016 vintage 93 pts

"Fragrant nose of lavender, cherries, plums, cassia, licorice and coconut. Medium body + with fine grain silky tannins. Bright and refreshing acidity with a juicy and vibrant character. Cool. Long finish. Drink now or save for 10 years."

VINOUS: 2015 vintage 90 pts.

Guía Peñín: 2014 vintage 90 pts. & 5 stars QPR