



VINOS DEL VIENTO

D.O. SOMONTANO



GARNACHA BLANCA 2020



100% Garnacha Blanca



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, salads and as a refreshing aperitif. Recommended temperature of service: 7-8 °C.

Points & Awards:

James Suckling: 91 points 2020, 92 points 2019 vintage

This has very attractive, fresh lemon and pear aromas with a gently waxy edge. The palate is smoothly proportioned with good density of flavor and long, fresh pears and poached apples. Bright and crisp finish. Drink now.

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.

