



VINOS DEL VIENTO

D.O. CAMPO DE BORJA



## MONTECITO 2018



3000 numbered bottles



**100% Garnacha Tinta**



**Hand harvested**



**Old vines, Dry farmed**



**18 months neutral French oak 225L & 500L**

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 french oak vats with a prolonged maceration of two weeks. Afterwards it matured for 18 months in 225L & 500L 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: 15 °C.

### **Points & Awards:**

**James Suckling:** 91 points

"A fresh, fruity red with raspberries and cherries, as well as some wood. Tiny hint of vanilla. Medium body with firm, racy tannins and a fresh finish. Drink or hold."

