

UN GARNACHA PLUS



Description

Varietal: 100% Garnacha from our oldest vines, more than 80 years old.

Vineyards: Our vineyard is located on hill sides of the pre-Pirineo Aragonés hills at 450 m in elevation. Reduced yield to 400 grams/vine.

Harvest method: Manual collection at night to ensure the fruit aromas and acid are at their peak.

Elaboration process: Cold temperature maceration between 6° and 9° C. Then is followed by a gentle pressure in order to obtain the best free-run juice that finish its fermentation at temperature about 25° to 28°C.

Ageing (months): aged for 18 months in new French oak barrels and at least 12 months in bottle.

Alcohol content: 14° vol.

Tasting notes

Colour: cherry red clean bright very covered and attenuated at the sides due to the aging.

Aroma: intense aroma of black fruits, such as blackberries, on a spicy nutmeg background and later shaking the glass gives way to raspberry aromas and vanilla from the oak.

Taste: smooth in attack with fine and sweet tannins by deploying its mineral palate. Powerful with intense black fruits taste with a long aftertaste showing the density of Garnacha old vines.

Serving suggestion: suitable with hunting meat, roasted lamb and stew. Service temperature: 16° to 18° C.