



GARNACHA OLD VINES 2019

**100% Garnacha Tinta****Hand harvested****Dry farmed old vines**

From old bush vines in the mountainous municipality of Villarroya de la Sierra in what could be considered extreme viticulture and "Extreme Garnachas". An ideal area for a fresher Garnacha with bright acidity and color due to large diurnal temperature shifts. Bright sunny days and cold nights.

Viticulture:

The grapes are from a selection of vineyards at 800 metres above sea level, with poor clay calcareous rocky soil with lots of stones (canto rodado). The vines are more than 35 years old, (some are 100 years old), dry-farmed, bush vine and hand-harvested.

Winemaking:

The fermentation took place in stainless steel vats at 25 °C. Aged on its fine lees for 4 months in concrete vats. A limited production of about 5000 bottles.

Tasting note:

Beautiful medium ruby colour. Perfumed nose showing red berries aromas with notes of thyme, lavender and Mediterranean spices. It is dry in the palate, with very soft tannins and a delicate balance. Fresh and juicy with a very long finish.

Suggested pairings:

Roasted chicken, grilled vegetables, pasta salad, risotto, mushrooms and poultry.

Recommended temperature of service: 13-14 °C.

Points & Awards:

James Suckling: 93 points

"Very fresh and lively aromas of violets, blueberries and raspberries. Super fresh and fruit-focused. The palate has a very clearly defined feel with raspberries and brambleberries, framed in neatly defined, long tannins. Good acidity from this elevated site. Drink over the next six years."

Vinous: 90 pts. (2018 vintage)