

Proyecto Garnachas de España

La Garnacha Olvidada de Aragón 2012

A Granacha from Aragón in its purest state



Gold Medal. "Grenaches du monde" International Contest. 2014. Perpignan, France.

90 puntos.
Peñín Guide 2012.

Bronze Medal. Decanter World Wine Awards 2016. 2012 vintage.



Varieties: 100% Garnacha.

Ageing: 10 months in French oak barrels.

Harvest: This manual harvest took place during the second week of October after a hot summer and a very favourable autumn for maturation.

Vineyard: Gobelet-trained vineyard planted in 1940, located on a slope facing the east and on a ferrous-clay terrain with cobbles in Valle del Ribota.

Winemaking: Fermentation took place at 25° in 15-ton concrete deposits, macerating for 17 days.

Alcohol Content: 14,5% Vol

Tasting notes



Visual: Ripe cherry red



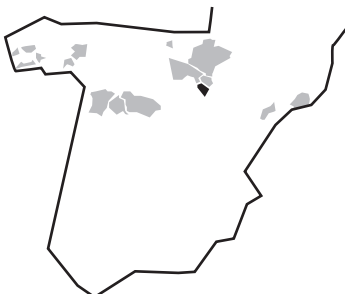
Nose: Aromas of high roast, cocoa and fruits of the forest.



Palate: The low yield old vineyards are present in its pleasant and mature tannins, resulting in a full mouth and tasty wine.

Origin

This project is a tribute to the Garnacha grape, a variety historically forgotten and neglected because of its complicated viticulture. Proyecto Garnachas de España is a collection of monovarietal wines made in different areas of the Ebro Valley and from very old vineyards. Each wine expresses all the nuances and peculiarities of its own production area.



D.O. Calatayud