

Proyecto Garnachas de España

La Garnacha de Hielo 2009

A delicious rarity



Varieties: 100% Garnacha.

Ageing: 18 months in oak barrels.

Harvest: The vineyard was harvested on 27 December 2009, between 7 and 8 in the morning, at a temperature of 7 degrees below zero. The temperatures fell below -11 degrees in the two weeks leading to the harvest.

Vineyard: Centenarian vineyards located on ferrous-clay soil at around 600 metres above sea level.

Winemaking: After the harvest, the grapes were quickly pressed using a small crank-type press, applying the suitable pressure to extract the grape's pulp without breaking the frost. The extracted must was fermented naturally for over two months in French oak barrels.

Alcohol Content: 11% Vol

Tasting notes



Visual: A pale rosy-coloured wine with touches of ochre provided by its aging and a harvest carried out in extreme conditions.



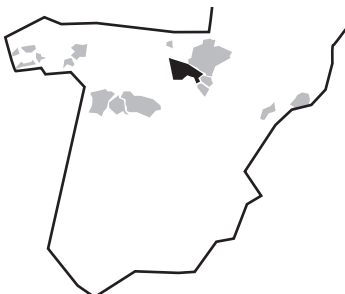
Nose: Subtle and complex, combining quince, dried apricot and orange peel with notes of liquor, char and aromatic herbs, which changes the profile and surprises with its diversity of nuances.



Palate: Dense, fresh, glyceric and tasty wine, leaving a long aftertaste of fruit and liquor as if it were a magic elixir.

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.C. Rioja