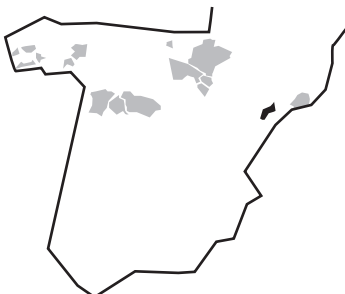


Proyecto Garnachas de España

The character and
personality of a unique land



Silver Medal. 69th WAWF
Convention and Exhibition.



D.O.Q. Priorat



La Garnatxa Fosca del Priorat 2013

Varieties: 100% Garnacha.

Ageing: 10 months in French oak barrels.

Harvest: Harvested manually during the last days of September and the first days of October.

Vineyard: Old vineyards, over 60 years old. Located between 300 and 400 metres above sea level on the sloped hillsides and slate soiled terraces of the mountains of Molar (Tarragona).

Winemaking: Fermentation in stainless steel tanks under 28°C. Maceration for two weeks.

Alcohol Content: 14% Vol

Tasting notes



Visual: Burgundy with notes of youth and aging.



Nose: Interesting bouquet where the mineral qualities provided by the dark slate soils perfectly combine with the typical red fruit nuances of the Garnacha.



Palate: Rich and tasty wine with a well balanced elegance and finesse, complexity and length.

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.