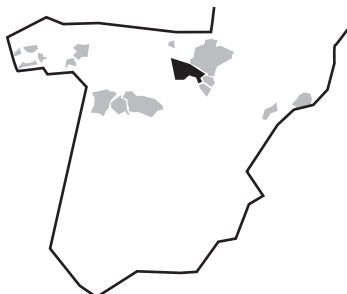


Proyecto Garnachas de España

**Maximum expression
of the centenarian
Garnacha from Rioja**



**Top 100 Best of Spain Prowein
2015.** Selected by Meininger.
2012 vintage.



D.O.C. Rioja



El Garnacho Viejo de la Familia Acha 2010

Varieties: 100% Garnacha.

Ageing: 30 months in 225-litre barrels.
New French oak.

Harvest: Manual harvest.

Vineyard: The Acha family's best
centenary vines located over 600 metres
above the sea level in Cardenas (La Rioja),
on a ferrous clay terrain. Planted in 1906.

Winemaking: The clusters are de-
stemmed manually and the grapes are
selected one by one. The grapes are
subsequently pressed following traditional
methods in open French oak barrels,
where fermentation and plunging is also
carried out in the same way as those who
harvested this same vineyard a century
ago. Devatting is carried out using a
crank-type press.

Alcohol Content: 15,5% Vol

Tasting notes



Nose: First thing we will find when we
approach to nose tasting is the aroma of
deep fruit with a persistent presence in
the nose of those wines that belong to
old vines category, elegant maturity with
a delicate earthy reminder.



Palate: In mouth is pure elegance,
showing freshness and delicate mature
red fruit with hints of tobacco and
spices, dense flavours all around the
mouth advancing you how persistent
end is going to have, some terroir is
coming after fruit leaves and little mineral
can be found. Surprising ending in such
a delicate old and well matured 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.