

Proyecto Garnachas

LA GARNACHA DE HIELO 2016

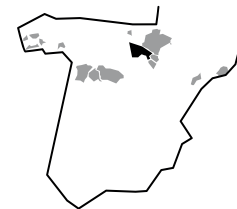
A delicious rareness.

ORIGIN

This collection is a tribute to Garnacha, a variety historically forgotten and neglected because of its complicated viticulture, to which we are truly devoted here at Vintae. Both Richi Arambarri, CEO of the company, and Raúl Acha, technical director, come from Alto Najerilla, the area of La Rioja with the highest concentration of old vineyards of this variety, which they both know well. Their family vineyards are the starting point to explore the Ebro Valley in search of the best Garnachas, which transfer the landscape they come from to the glass.

With this project we want to demonstrate that Garnacha is a world-class variety and we do it through six wines made in five different areas of Aragón, Catalonia and Rioja, where we have gone in search of and recovered old vineyards.

The Ice Garnacha comes from the Acha family's century-old vineyard in Cárdenas, of which a part is not harvested and awaits winter. To elaborate this wine it needs to be harvested at temperatures under -5°C and that the grapes need to be healthy (and that the birds don't get ahead of us and eat them). Therefore, the vintages in which we managed to make it become our little treasure, a collection wine and one of the few ice garnachas that are made in the world.



La Rioja



AWARDS

92 points
Jamie Goode ratings.
2014 vintage.

91 points & Best Wine
Guía Peñín ratings
2018. 2014 vintage.

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TECHNICAL INFORMATION

Varieties: 100% Grenache.

Vineyard: The grapes come from the plot called Senda de Haro. It is one of the Acha family's centenary vineyards, located over 600 meters above the sea level in Cardenas (Alto Najerilla, Rioja Alta), on a ferrous clay terrain, with north-northeast orientation. Planted in 1906.

Harvest: Manual harvest on December 31, at 5,5 °C below zero

Winemaking: Grapes are pressed with small crank-type press using the right amount of pressure to extract grapes pulp without breaking the frost. Fermentation with natural yeasts during during two months in French oak barrels.

Aging: 18 months in French oak barrels.

Alcohol Content: 13,5% Vol.



TASTING NOTES

Colour: Red cherry colour with ochre edges.

Nose: Subtle and complex aroma, with notes of ripe black fruits, quince, dried apricot, orange peel and aromatic herbs.

Palate: Dense, glyceric and tasty wine, with long aftertaste full of ripe fruits and liquor.



2016 VINTAGE

A well-balanced vintage with relatively cold Winter, fresh Spring and dry Summer with moderate temperatures, resulted in perfect maturation. Good results both in terms of quality and quantity.
