

## LA INSULA 2023



**COUNTRY** Spain

**GRAPE VARIETY**

100% Garnacha

**ALC. %** 14.5

**VINEYARDS**

Age: Pre-phylloxera.

Soil: Sand and gravel.

Altitude (m): 550-600. Sustainable farming.

Manual harvest.



**APPELLATION**

Rioja DOCa

**ELABORATION**

The harvest was done by hand in small crates to accomplish a total 700 kgs. Fermentation took place in a small stainless steel tank. After fermentation, the wine was racked into a 500 liters oak barrel, where malolactic fermentation developed spontaneously. In total, the wine rested in oak for 14 months.

**PAIRING**

Cured meats, long slow cooked roasts of pork or lamb.

**TASTING NOTES**

The wine is explosive, floral and aromatic, combining freshness with Mediterranean aromatics. Great balance, purity and freshness, with very clean and pure flavors. This is beautiful, fine and elegant.

**RATINGS**

- 95 R. Parker (WA) , vntg 2023
- Wine of the year Tim Atkin , vntg 2023
- 95 Tim Atkin , vntg 2023
- 96 Tim Atkin , vntg 2022, 2021, 2020
- 95 Vinous , vntg 2022
- 94 R. Parker (WA) , vntg 2022, 2020

**LOGISTICS**

**6 PACK**  
31 x 27,5 x 19 cm  
8,8 Kg

**12 PACK**

**VMF**  
96 cs 6  
850 Kg

**EUROPALLET**  
64 cs 6  
570Kg