

OGV Old Garnacha Vines



Virgen de la Sierra



Calatayud DO

RATINGS HISTORY

92	James Suckling vntg 2021, 2020
91	Wine Enthusiast vntg 2019
93	Gilbert & Gaillard vntg 2019
90	Robert Parker (WA) vntg. 2019
91	Robert Parker (WA) vntg 2018
91	Wine & Spirits vntg 2018
93	James Suckling vntg 2016



GRAPE VARIETY

100% Garnacha.

ALCOHOL %

14.5%

TERROIR

Age: 70-100 years old bush vines.

Soil: Iron, clay and slate.

Altitude (m): 800-1000.

Sustainable farming. Zero residue wine.

Harvested by hand.

VINIFICATION

Pre fermentative maceration of 6 days. Fermentation process in ancient cement vats during 16 days at 26°C max. that offers perfect oxygenation to the wine making it rounded and tantalized. Post fermentative maceration for 15 days. Malolactic takes place also in the same cement vats specially

AGING

Aged 6 to 8 months in French second use oak barrels and new American barrel M and M+ toasted. Doreau y Radoux. Minimum 4 months in bottle.

PAIRING

Grilled octopus, manchego cheese, roasted chicken, steak, filet mignon, or to enjoy it on its own.

LOGISTICS

6 pack		27	cm x	18	cm x	31	cm		8,5	Kg
12 pack		25	cm x	34	cm x	30,5	cm		16,5	Kg
VMF		11C	cs	6		965	Kg		180	cm
		55	cs	12		908	Kg		178	cm

TASTING NOTES

Sexy and brilliant ruby color with violet notes. Silky and precise on the palate, spice accented blackberry and cherry aromas. This distinctly garnacha wine finishes with excellent length and warmness tannins that will be the perfect accompaniment to the finest plates.

