

OLD GARNACHA VINES



COUNTRY Spain

GRAPE VARIETY

100% Garnacha.

ALC. % 14%

VINEYARDS

Age: 80 and over 100 years old bush vines.

Soil: Iron, clay and slate.

Altitude (m): 800-1000.

Sustainable farming. Zero residue wine. Harvested by hand.



APPELLATION

Calatayud DO

ELABORATION

Pre fermentative maceration of 6 days. Fermentation in ancient cement vats during 16 days at 26°C mx. that offers perfect oxygenation to the wine making it rounded. Post fermentative maceration for 15 days. Malolactic takes place also in the same cement vats specially restored for OGV. 5 months on oak. Aged 6 to 8 months in French 2nd use oak barrels and new American barrel M & M+ toasted. Doreau y Radoux. Minimum 4 months in bottle before release.

PAIRING

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

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 warmth tannins that will be the perfect accompaniment to the finest plates.

RATINGS

- 90 Wine Enthusiast vntg 2023
- 92 James Suckling vntg 2021 , 2020
- 91 Wine Enthusiast vntg 2019
- 93 Gilbert & Gaillard vntg 2019
- 90 R. Parker (WA) vntg 2019
- 91 R. Parker (WA) vntg 2018
- 91 Wine & Spirits vntg 2018
- 93 James Suckling vntg 2016

LOGISTICS

6 PACK
27 x 18 x 31 cm
8,5 Kg

12 PACK
25 x 34 x 30,5 cm
16,5 Kg

VMF
110 cs 6 | 965Kg
55 cs 12 | 920Kg

EUROPALLET
85 cs 6 | 722,5Kg