

Peña el Gato Garnacha Natural



Juan Carlos Sancha



Rioja DOCa

RATINGS HISTORY

92

Tim Atkin
vntg 2021



GRAPE VARIETY

100% Garnacha.

ALCOHOL %

14.5%

TERROIR

Age: More than 65 years old.

Soil: Poor, shallow and clay-calcareous composition.

Altitude (m): 650.

Sustainable farming.

Harvested by hand in boxes of 15 Kg.

VINIFICATION

After destemming, the grapes are vatted in 500 liters French Tronçais oak barrels in which they undergo alcoholic fermentation and aging. The wine remains in the barrels with the fermentation lees for 11 months. Throughout its production and aging process, this wine has not received sulfur or any

AGING

Aged 11 months in 500 liters Tronçais French oak barrels.

PAIRING

As great food wine, this wine comes into its own when served with beef, lamb or mature cheeses.

LOGISTICS

6 pack | 52 cm x 31 cm x 9,1 cm | 9 Kg

VMF | 108 cs 6 | 1002 Kg | 79,6 cm

TASTING NOTES

Its violet color of very high intensity stands out. Its fruity nose is reminiscent of blackberries and minerals. It has a very structured and powerful palate, especially very tasty. It has a freshness and a long persistence in the mouth.

