

Peña el Gato Granito



Juan Carlos Sancha



Rioja DOCa



GRAPE VARIETY

100% Garnacha.

ALCOHOL %

14.5%

TERROIR

Age: More than 65 years old.

Soil: Clay and calcareous.

Altitude (m): 650.

Sustainable farming.

Harvested by hand in boxes of 15 Kg.

VINIFICATION

After destemming, the grapes are vatted and fermented, subsequently passing to small-capacity GRANITE TANKS in which they are aged.

AGING

The wine remains in the GRANITE tank for 11 months.

PAIRING

Tender, slow-cooked pork, Curry Lamb, or root vegetable stews.

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.

