

# Victor Ausejo Garnacha Tinta



Victor Ausejo



Rioja DOCa

## RATINGS HISTORY

95 Tim Atkin  
vntg 2021

94 Robert Parker (WA)  
vntg 2021



## GRAPE VARIETY

Garnacha

## ALCOHOL %

14,6%

## TERROIR

Age: More than 70 years old.

Soil: Red clay.

Altitude (m): 650.

Manual harvest in 15 Kg. boxes

Hand harvested.

## VINIFICATION

Manual selection of the bunches in the winery. Destemmed. Cold macerated for 3 days and fermented in stainless steel vats for 12 days with two punches a day. Malolactic fermentation.

## AGING

Aged for 12 months in 500 and 225 liter French barrels and 225 liter Hungarian barrels.

## PAIRING

Roasted red meat, fried, stewed or stewed. Cured cheese and salads that include nuts, chicken or sauces.

## LOGISTICS

6 pack | 30,6 cm x 25,3 cm x 18,4 cm | 8,4 Kg

VMF | 96 cs 6 | 836,4 Kg | 172,2 cm

## TASTING NOTES

Clove and lavender notes lead into a spicy, minty, redcurrant and strawberry palate with a balsamic undertone.

