

## VICTOR AUSEJO GARNACHA TINTA

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**COUNTRY** Spain

**GRAPE VARIETY**

Garnacha

**ALC. %** 14.5%

**VINEYARDS**

Age: More than 70 years old. Soil: Red clay.  
Altitude (m): 650. Manual harvest in 15 Kg. boxes  
Hand harvested.



**APPELLATION**

Rioja DOCa

**ELABORATION**

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

**TASTING NOTES**

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

**RATINGS**

- 95 R. Parker (WA) , 2023
- Wine of the year Tim Atkin , vntg 2023
- 95 Tim Atkin , vntg 2023, 2021
- 94 Tim Atkin , vntg 2022
- 92 R. Parker (WA) , 2022
- 94 R. Parker (WA) , vntg 2021

**LOGISTICS**

**6 PACK**  
30,6x 25,3x 18,4  
cm  
8.4kg

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