

Victor Ausejo Garnacha Tinta



Victor Ausejo



Rioja DOCa

RATINGS HISTORY

94	Tim Atkin vntg 2022
92	Robert Parker (WA) vntg 2022
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.

