MISA & CUVÉE

PEÑA EL GATO GARNACHA NATURAL

Juan Carlos Sancha



COUNTRY Spain



APPELLATION
Rioja DOCa

GRAPE VARIETY
100% Garnacha.

ALC. % 14.5%

VINEYARDS
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.
Sustainable farming. Harvested by hand in boxes of 15 Kg.

ELABORATION

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

PAIRING

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

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.

RATINGS

•92 **Tim Atkin** , vntg 2023,2022, 2021

LOGISTICS

6 PACK	VMF	EUROPALLET
52 x 31 x 9,1 cm | 9 Kg	108 cs 6 | 1002Kg | 79,6cm	108 cs 6 | 972Kg | 79,6cm