

TECHNICAL TASTING NOTE G20

Grape 100% Garnacha · Organic Wine

Origin Finca Viñalta, old vines with more than 75 years of history. Lécera. Bajo Aragón. Organic vineyards
Altitude: 600 m
Soil: Rocky soils, on slopes. Dry lands with poor soils that as a result give the mineral characteristics to our Garnacha grapes.

Harvest End of September

Alcohol: 14.5% | **Acidity:** 5.5 g/l | **Sugar:** 1.7 g/l

Winemaking Cold pre-fermentation. Stainless steel fermentation under controlled temperature using indigenous yeasts. Aged for fourteen months in new 500L French oak barrels. Malolactic fermentation taken place in the barrel.

Tasting Note Intense cherry color. Aromas of toffee, licorice and spice. In taste, it's balanced, intense and fresh. It perfectly blends the toast of the French oak wood with the fruit of the Garnacha grape. It's an elegant Garnacha and a loyal representation of our "terroir".

