

GARNACHA 2020

Grape variety: 100 % Grenache from the plot “ El Trillero”.
Appellation: DO Utiel-Requena.



Vineyard: Located next to the dry riverbed which runs through the estate, among hills, olive trees and almond trees. Clayey and lime soil with a lot of gravels and river stones. The soil is well drained due to the stratification and granulometry. The alluvial soil is characterized by having wide variety of textures that transfer to the wine complexity and minerality. **Altitude:** 750m.

Viticulture: Planted with vertical cordon or bilateral cordon trellis system. 2850 vines/ha. Sustainable and organic viticulture.

Harvest: By hand in boxes of 10 kg during the first week of October.



Winemaking: The grapes are cooled down in cold storage to 9 °C. Partially destemmed. Without crushing. Fermentation with their own yeast. Maceration with little intervention (only with soft batonnage). Just free-run wine is used. Malolactic fermentation in 500L French oak barrels. Aged in 2000L foudres for 8 months. Light filtration.

Bottling: February, 2023

Alcohol: 14% vol.

Total production: 7,000 bottles



Tasting notes:

Appearance- Red garnet. Medium color intensity.

Aroma- High intensity. Fruity with hints of fragrant herbs grown in mountains. Lightly spiced.

Taste- Fresh with vivid acidity. Full and juicy flavor with soft tannin on the finish. Wine to drink and enjoy now and in a few years.

Food pairing: Intense flavored fish. Lamb, chicken or red meats grilled over a charcoal fire accompanied by roast bell peppers and eggplants

Serving temperature: 15-16°C



Awards and ratings:

