

Proyecto Garnachas

LA GARNACHA SALVAJE DEL MONCAYO 2018

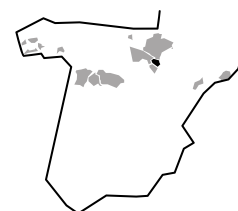
Fresh and fruity explosion.



ORIGIN

This collection is a tribute to Garnacha, a variety historically forgotten and neglected because of its complicated viticulture, to which we are truly devoted here at Vintae. Both Richi Arambarri, CEO of the company, and Raúl Acha, technical director, come from Alto Najerilla, the area of La Rioja with the highest concentration of old vineyards of this variety, which they both know well. Their family vineyards are the starting point to explore the Ebro Valley in search of the best Garnachas, which transfer the landscape they come from to the glass.

With this project we want to demonstrate that Garnacha is a world-class variety and we do it through six wines made in five different areas of Aragón, Catalonia and Rioja, where we have gone in search of and recovered old vineyards. La Garnacha Salvaje del Moncayo, represents the freshest and most elegant version of this variety, thanks to the influence of the Atlantic climate over the area, where Navarra and Aragón meet.



Moncayo



AWARDS

91 points

Peñín Guide 2021.
2018 vintage.

Gold Medal

Monovino Awards
2015.
2013 vintage.

Gold Medal

Wine Contest Sub-30
2018.
2016 vintage.

91 points

Decanter Magazine.
December 2015. 2013
vintage.

92 points

Peñín Guide 2020.
2017 vintage.



Proyecto Garnachas



TECHNICAL INFORMATION

Varieties: 100% Grenache.

Vineyard: Vineyards are located in a watershed area, on the north face of Moncayo. Soil is rocky with a high percentage of slate and pebbles. High altitude, over 800 m.

Harvest: Manual harvest of selected grapes at the middle of October.

Winemaking: Maceration for 2 weeks, fermentation in vats at the temperature below 25°C.

Aging: 5 months in French oak barrels.

Alcohol Content: 14% Vol.

TASTING NOTES

Colour: Medium-deep garnet colour with bright red edge.

Nose: Intense and elegant red berry fruit character, with tobacco and herbs notes.

Palate: Rich and fruity with well balanced freshness. Elegant, with unique varietal characteristics and long aftertaste.

VINTAGE

After a very humid winter and spring, in the months of August, September and October, the rains gave respite, favoring a perfect maturation and health status. An excellent quality grape was harvested.
