

Proyecto Garnachas

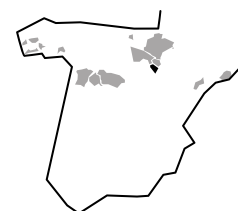
LA GARNACHA OLVIDADA DE ARAGÓN 2018

Grenache from Aragon in its purest state.

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 Olvidada de Aragón transmits the essence of a purely Aragonese garnacha thanks to the excellent vineyards of the Ribota Valley.



D.O. Calatayud



AWARDS

Gold Medal
Grenaches du Monde
Awards 2014. 2011
vintage.

Silver Medal
Grenaches du Monde
Awards 2017. 2013
vintage.

92 points
Jamie Goode ratings.
2013 vintage.

90 points
Decanter Magazine.
Sarah Jane Evans MW.
March 2017.
2013 vintage.

90 points
Guía Peñín ratings
2012.

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TECHNICAL INFORMATION

Varieties: 100% Grenache.

Vineyard: Old vineyards, planted in the forties, on ferrous clay soils with boulders in the Ribota Valley, with an average altitude of 850 meters. The weather is warm continental.

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

Winemaking: Maceration for 17 days, controlled fermentation in 15.000 kg concrete deposits at the temperature bellow 25°C.

Aging: 10 months in new French oak barrels.

Alcohol Content: 14,5% Vol.



TASTING NOTES

Colour: Mature red cherry with deep edges.

Nose: Intense with dark red and black fruits with roasted and cocoa notes.

Palate: Smooth and fruity wine, complemented with gentle tannins. Intensive character that fills the mouth and leaves a 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.
