

Proyecto Garnachas

LA FOSCA DEL PRIORAT 2020

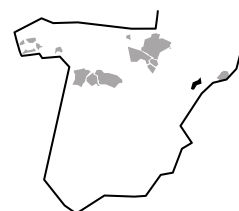
The character and the personality of a unique territory.



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. We arrived at La Fosca del Priorat vineyard in search of the minerality of its soils and the Mediterranean influence.



D.O.Q. Priorat



AWARDS

90 points

Peñín Guide 2021.
2018 vintage

91 points

Jamie Goode ratings.
2014 vintage.

90 points

Peñín Guide 2020.
2017 vintage.

Silver Medal

69ª WSWA Convention
and Exhibition. USA.



Proyecto Garnachas



TECHNICAL INFORMATION

Varieties: Mainly Garnacha with small amounts of Cariñena, Merlot and Cabernet Sauvignon.

Vineyard: Over 60 years old vineyards, located between 300 and 400 metres above sea level on the terraced slopes of Molar (Tarragona).

Harvest: Manual harvest at the end of September.

Winemaking: Maceration for 2 weeks, controlled fermentation in stainless steel vats.

Aging: 10 months in new and used French oak barrels.

Alcohol Content: 15% Vol.



TASTING NOTES

Colour: Intense ruby red with deep edges.

Nose: Interesting bouquet where the Garnacha varietal characteristics are perfectly combine with mineral and oaky touch.

Palate: Rich and tasty wine, with great balance, elegance and harmony. Right amount of acidity emphasizes its drinkability and leave pleasant aftertaste.



2020 VINTAGE

A year marked by the spring rains which, together with the mild temperatures, kept vinegrowers very aware of the threat of mildew until the month of June. In July, dry and windy weather finally arrived, with summer temperatures that lasted into August, which made it easier for a somewhat depleted crop to arrive in perfect health and ripeness at the time of harvest.
