# Projecto Garnachas

#### LA GARNACHA SALVAJE DEL MONCAYO 2022

### Fresh and fruity explosion, the most Atlantic version of Grenache.



### **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





**91 points**Peñín Guide 2023.
2020 vintage.

Silver Medal Decanter World Wine awards. 2019 vintage. **Gold Medal**Wine Sub-30 Contest 2018.
2016 vintage.

**92 points** Peñín Guide 2020. 2017 vintage.



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## **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 end of September.

Winemaking: Maceration for 2 weeks, fermentation in vats at the temperature bellow 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.



### **2022 VINTAGE**

The 2022 vintage was marked by a warm and extremely dry year, which brought the harvest forward by about two weeks compared to the usual dates. These climatic conditions ensured that the grapes reached harvest time in exceptional sanitary condition.