

Proyecto Garnachas

EL GARNACHO VIEJO DE LA FAMILIA ACHA 2017

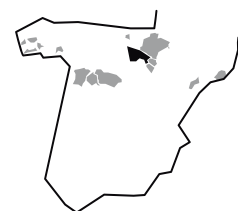
Maximum expression of grenache from La Rioja.



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. Raúl Acha's grandfather planted the first ones in 1906 in Cárdenas (La Rioja), where this wine was born. Raúl involves his entire family in the elaboration which is entirely artisan, producing just over 1,500 bottles of El Garnacho Viejo de la Familia Acha.



D.O.Ca. Rioja



AWARDS

93 points

Tim Atkin MW. Rioja report 2023. 2017 vintage.

93 points

Tim Atkin MW. Rioja report 2019. 2014 vintage.

93 points

Jamie Goode ratings. 2010 vintage.

92 points

Peñín Guide 2020. 2014 vintage.

Top 100

Best of Spain Prowein 2015. 2010 vintage.



Proyecto Garnachas



TECHNICAL INFORMATION

Varieties: 100% Grenache.

Vineyard: The grapes come from the plot called Senda de Haro. It is one of the Acha family's centenary vineyards, located over 600 meters above the sea level in Cardenas (Alto Najerilla, Rioja Alta), on a ferrous clay terrain, with north-northeast orientation. Planted in 1906.

Harvest: Manual harvest on September 25.

Winemaking: Grapes are selected manually one by one, pressed and fermented in traditional way in 500 l open new French oak barrels.

Aging: 24 months in new French oak barrels.

Alcohol Content: 14,5% Vol.



TASTING NOTES

Colour: Dark red cherry colour.

Nose: Intense and multi-layered aroma, with notes of ripe black fruits, chocolate and truffles.

Palate: In mouth is pure elegance, showing delicate mature red fruits with hint of tobacco, spices, and mineral touch. The tannins are soft, followed by a long, fruity finish.



2017 VINTAGE

A year marked by challenging weather conditions. The March temperatures fluctuated enormously which together with the heavy frost at the end of April and hot and dry Summer resulted in the earliest harvest in many years. It was classified as short but of great quality.
