

Calatayud
DENOMINACIÓN DE ORIGEN

Proyecto
**Garnachas
de España**

vintae



TECHNICAL NOTE

The forgotten Garnacha of Aragón is a wine made with grapes from old garnacha vineyards, which are expressed in its pleasant and mature tannins. This wine proves the excellent results a variety such as the garnacha can offer, especially when grown in old vineyards.



VARIETIES

100% Red Garnacha.



**ALCOHOL
CONTENT**

14,5 % Vol.



VINEYARDS

Gobelet-trained vineyard planted in 1940, located on a slope facing the east and on a ferrous-clay terrain with cobbles in Valle del Ribota.



HARVEST

This manual harvest took place during the second week of October after a hot summer and a very favourable autumn for maturation.



WINEMAKING AND AGING

Fermentation took place at 25° in 15-ton concrete deposits, macerating for 17 days. Aged for 10 months in French oak barrels.



TASTING NOTES

With aromas of high roast, cocoa and fruits of the forest. The low yield old vineyards are present in its pleasant and mature tannins, resulting in a full mouth and tasty wine.

La Garnacha
Olvidada de Aragón



Presentation: 75 cl