

Ribera del Queiles

# Proyecto Garnachas de España

vintae



## TECHNICAL NOTE

The wild Garnacha from the Moncayo is a surprising wine due to its roundness and youth. This wine expresses all the qualities of the garnacha variety from this area of the Valle del Ebro as a result of its aging for 5 months in new French oak barrels. It is a fresh and fruity wine with a sweet tannin structure capable of satisfying enthusiasts of this variety, which is slowly re-gaining its former presence.



## VARIETIES

100% old Garnacha from the Moncayo.



## ALCOHOL CONTENT

14 % Vol.



## VINEYARDS

Vineyards located in a watershed area, on the north face of the Moncayo. Soils are rocky with a high percentage of slate and pebbles.



## HARVEST

Harvested manually during the third week of October. This harvest took place following a hot summer and a favourable autumn for maturation.



## WINEMAKING AND AGING

Fermentation took place at 25° in stainless steel deposits, macerating for 14 days. Aged for 5 months in French oak barrels.



## TASTING NOTES

It is a bright burgundy wine with medium-depth. While featuring tobacco and wild berry aromas, its freshness and mineral qualities mix resulting in a surprising wine that due to its roundness and youth.

## La Garnacha Salvaje del Moncayo



Presentation: 75 cl