

# DOMINIO DE LONGAZ

## GARNACHA 2021



### TECHNICAL DATA

DOP CARIÑENA – AOC CARIÑENA  
RED WINE 1MONTH OAK AGED. VINTAGE 2021  
GRAPE: GARNACHA 100%  
ALCOHOL: 14,5% BY VOL.

### THE VINEYARD

The vineyard is located in different plots in D.O.P. Cariñena, at an altitude of 600 metres. The soil is made up of alluvial pebbles and gravel. These stony soils give low yields and the bunches are made up of smaller berries, giving greater concentration and more aromatic intensity.

### HARVEST

The decision when to harvest is taken following periodic ripeness checks in each plot. Harvest is by machine and is carried out at night, when temperatures are lower, oxidation is reduced and all possible aromatic and flavour potential is retained. The consequence of this low temperature harvest is fruitier wines with greater complexity.

### WINEMAKING

This wine is made from Garnacha. The destalked grapes transferred to stainless steel tanks where makes a pre-fermentation maceration in cold for 5 days. The fermentation is carried out using selected yeast strains at controlled temperatures in order to retain the aromas. Once having finished the fermentation, it is pressed by a vertical hydraulic press and later the malolactic fermentation is carried out. Wine is oak aged 1 month.

### 2021 VINTAGE

it was a cooler and wetter spring. Warmer end of summer with heavy rains which delayed the maturation of the grenache

### TASTING NOTE

Cherry-red color. Intense aroma of red matured red fruits with notes of raspberry and strawberries. The palate is fresh, wide, and well balanced. Long finish.