

ALQUEZ

DE SOMMOS

GARNACHA



VARIETY: Grenache.

ABOUT THE VINEYARD

Traditionally cultivated bush vines at an average altitude of 800m on stale slopes that have little organic content but excellent aeration. The vines are on average 60 years old and produce less than 1kg of grapes per plant.

VINTAGE

The harvest is done by hand using boxes of 400kg. The grapes are chilled and then hand picked on selection tables, removing any unwanted bunches.

THE WINEMAKING PROCESS

Traditional fermentation. The alcoholic and malolactic fermentations are carried out in stainless steel tanks with a capacity of 10.000kg.

BARRELAGING

The wine was aged for twelve months in selected medium-toasted French oak barrels.

TASTING NOTES

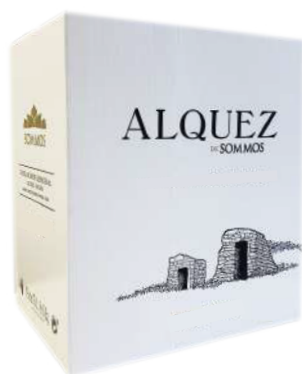
COLOUR: Intense cherry with ruby tones.

AROMA: Attractive aromas of ripe blackberry and strawberry and black slate that gives it that mineral component.

TASTE: Smooth, full bodied, rich in flavour with a long elegant finish.

PAIRING FOOD: Iberian, game meats, grilled meat and t-bone steak.

IDEALLY SERVED AT A TEMPERATURE: 16°C - 18°C.



PACKAGING Y LOGISTIC:

Bottle: Borgoña Authentique

EAN Bottle: 8425851202403

- Bottle Weight: 1,410 kg
- Closure type: Natural cork

EAN Box (6 bottles): 8425851202427

- Box Measure: 27 x 18 x 30 cm
- Box Weight: 8,6 kg
- Boxes x Pallet: 95 boxes (19 x 5)
- Bottles x Pallet: 570 bottles
- Pallet: 80 x 120 x 165 cm

ANALYSIS:

Alcohol: 15 %
Volatile Acidity g/l: 5,06
Residual Sugar g/l: 1,99
Relative Density: 0,9930
PH: 3,63

