



ANTICUA

Old vineyards wisdom. Vines which resisted wind, sun and snow for more than 85 years.

In the twilight of his life, this legendary vineyard gifts a deep enigmatic, delicate and armonious character garnacha wine.

It's not now, nor yesterday; it's everything. A glass to stop the time, walk through a hill covered by vines till its top and understand...

...the Somontano eternity.

TECHNICAL SHEET

Vintage:	2017
Alcohol:	14,5%
Grape variety:	100% Garnacha
Altitude:	650-800 m
ineyard:	Pedramigo
Soil:	Cobbles
Vineyard age:	85 years
Trainning system:	Goblet
Crianza:	12 months in american and french oaks

TASTING NOTES

Visual phase:
Cherry-red colour.

Olfative phase:
Excellent complexity.
Black, red and mellow fruit highlights.
Also lime, pepper, aromatic herbs, incense, chocolate, and smoked touches.

Gustatory phase:
Full, long, extremely complex.

FOOD PAIRING

Any meat dish: beef, pork or lamb meat.

Our proposal: Pork cheeks stew in red wine sauce.

Intense flavour fish, as sardines, mackerel or anchovies.

International food: Argentinian asado, British style stews, Bourguignon stew, Carpaccio, some pastas.