



CARE

GARNACHA NATIVA

Varieties	100% Garnacha
Vintage	2022
Alcohol and PH	14,5% and 3,43
Volume	750 ml

Location and Climate

D.O.P CARINENA, Northeast of Spain. Altitude between 600-800 m, continental mediterranean climate, low rainfall, less than 400 mm per year, having as its hallmark the cold and dry wind called Cierzo. Rocky and poor soils.

Vineyard's characteristics

Traditional viticulture, pruning and green pruning. Manual harvest in 25 kg boxes during the first and second week of October 2022. Bush vines, dry farmed vineyards over 40 years old, 2,000 vines/Ha. Altitude of 600-850 m in soils rich in quartzite and clay.

Vinification

Traditional method, beginning with a pre-fermentative cold maceration. Fermentation is induced at 25°C with native yeast. A maceration is carried out for 2 weeks, seeking a selective extraction of tannins in truncated cone-shaped deposits of 20,000L. Malolactic fermentation takes place in second-use French oak barrels.

Aging

Aged for 8 months on its lees in French oak barrels of 300 and 500L, Foudre of 3,000 Lts and concrete spheres of 3,000 Lts.

Awards

GOLD in Grenaches du Monde 2023, 90 Points James Suckling 2023, GOLD in Bacchus 2021 and 93 Points Blue Lifestyle 2021.

Winemaker's impressions

Intense cherry red color with purple reflections. Clean and bright appearance. Good intensity and quality aromas of ripe red fruit with spicy notes and roasted coffee and cocoa. On the palate it is tasty and meaty, where the fruity and spicy tones stand out, giving the wine complexity and personality.

Service

We recommend serving at a temperature between 14° and 16°C.

Pairing

Red meats and serrano ham.