

Winery: Amprius Lagar	Winemaker: Navascúes Enología	Wine: Garnacha	
Alc% Vol: 14,50°	pH: 3,58	Total Acidity: 5,54 g/l	Residual sugar: 2,5 g/l



CLIMATE & TERROIR

The region of Matarraña in the province of Teruel, Aragón, is privileged in its microclimate, at an altitude of 600m above sea level and with the best orientation of the vineyards. Protected from the humid winds that are in the vicinity of the coast, 50 km away, by the Beceite mountains, presenting a marked Mediterranean character. The soil is clayey, providing minerality and demanding that the vineyard produce its best grapes. The grapes ripened very well thanks



VARIETIES

Fine Grenache 100%. The vineyards are specially treated in order to obtain a high-quality fruit. The extremely limited production of 1,5 kg per vine is carried out in order to obtain high quality grapes, being the best possible expression of the terroir of Matarraña. All the vineyards are property of Amprius Lagar winery.



VINIFICATION AND BOTTLING

The harvest is always done at night, trying to pick the grapes at the lowest temperature possible. To avoid excessive oxidation and in order to cool the grapes, dry ice is used during the grape transportation to the winery. Once in the winery, cold maceration is performed for 4 days at a temperature below 10°C, looking for a better aromatic and colour extraction. Spontaneous fermentation without any added commercial yeast at a temperature of 24-26°C for 8 days. The wine is macerated with the skins for 12 days, achieving the increase of structure and tannins. The wine undergoes malolactic fermentation in stainless steel tanks, where it remains on its lees for minimum 12 months, with the aim of achieving greater sense of volumen in the mouth. After bottling, the wine rests in the bottle for at least 12 months before its release. It is a wine that has a very positive evolution in the bottle.



TASTING NOTES

Ruby coloured red wine with a slight rosy variation on the edging. It has slow, slightly coloured, very clean and bright tear.

In the nose, the most prominent aromas are such red fruits as cherry, kirsch chilli and sloe. We can also appreciate violet and rose floral tones as well as a subtle presence of aromas of strawberry yogurt. At the end we could find some reminiscence of coffee, toffee, cinnamon and spiced red peppers.

On palate, it has a straight entrance and a quick, warm and glycaemic passing. The attack is subtly greedy, medium acidity, light and greasy tannin with middle body. Bitter and toasted end with lots of warmth and an expanded finish where the roasted flavours remain.



FOOD PAIRING AND CONSUMPTION

Excellent as an accompaniment of fish dishes such as salmon, tuna fish, mackerel, or fleshy white fishes such as monkfish and codfish with tomato, black olives, ham or truffle sauce. It also combines with veal white meat stew, roasted wild chicken and even with cream or oiled cheese. Best served at 14°C in "Borgogna" glass.



SCORES AND MEDALS TO HIGHLIGHT:

Vintage 2014: 90 P Robert Parker, Wine Advocate (2017)

Vintage 2015: 91 P Guía Peñín (2018)

94 P Guía Gourmets (2019)

92 P Guía SEVI (2019)

Gold Medal Bacchus (2018)

Gold Medal Mundus Vini (2018)

Gold Medal Grenaches du Monde (2019)

Vintage 2016: 92 P Guía Peñín (2020)



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