



BODEM

PAGOS DEL MONCAYO

Prados *Garnacha*

D.O. Campo de Borja
RED WINE



Premium



Garnacha



Artisanal



Traditional treading in open vats



8 months



An artisanal and sustainable winery in the Sierra del Moncayo, which produces Prados wines from hand-picked grapes, treading the grapes using the traditional method. It is a European reference for producing sustainable wines by the EU project Eco- Prowine.

What makes Garnacha de Prados a good wine?

Harvested by hand using small crates of less than 19 kg.

Maceration at low temperature and alcoholic fermentation in open vats of 5 tons for 2 weeks.

Traditional treading of the grapes with the feet in open vats to obtain the best character of the free-run juice and minimise damage to the skins and pips.

Malolactic fermentation in oak.

8 months in oak barrels.

Winemaker's notes

Dark ruby colour. It is the true expression of Mediterranean Garnacha, offering the characteristic fruity flavour of the variety, while preserving freshness. Hints of "garrigue" emerge, such as rosemary and thyme, inviting further drinking. Its time in oak adds spicy notes of vanilla and coffee which, together with its great balance, complexity and round tannins, create a great wine.

Servicie

Read meats and stews.

14°C



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