

# LONGAZ

## GARNACHA 2017

*Dominio de Longaz is a family winery located in the Cariñena Protected Designation of Origin, just 30 minutes to Zaragoza, in the region of Aragón in Spain. It is surrounded by its own 70 hectares of vineyards of garnacha (native grape in Aragón, Cabernet Sauvignon, Merlot and Syrah. The winery building is Aragonese-style, built with rustic exposed brick and large overhanging eaves. Our goal is to make unique wines, with a personality all of their own, merging tradition and experience with the most advanced technologies.*

Our wines: Longaz Garnacha, Dominio de Longaz and Longus

### BLEND

Garnacha 100% indigenous grape in Aragón  
3 months oak aged in French barrels

### THE VINEYARD

The vineyard is located in different plots in D.O.P. Cariñena, at an altitude of 550 metres. The soil is made up of alluvial pebbles and gravel. These stony soils give low yields and the bunches are made up of smaller tan normal berries, giving greater concentration and more aromatic intensity.

### HARVEST

The decision when to harvest is taken following periodic ripeness checks in each plot. Harvest is by machine and is carried out at night, when temperatures are lower, oxidation is reduced and all possible aromatic and flavour potential is retained. The consequence of this low temperature harvest is fruitier wines with greater complexity.

### WINEMAKING

This wine is made from Garnacha. The destalked grapes transferred to stainless steel tanks where makes a pre-fermentation maceration in cold for 5 days. The fermentation is carried out using selected yeast strains at controlled temperatures in order to retain the aromas. Once having finished the fermentation, it is pressed by a vertical hydraulic press and later the malolactic fermentation is carried out.

### TASTING NOTE

Cherry-red color. Intense aroma to red fruits with notes of raspberry and currant. The palate is fresh, wide, full bodied and balanced. A long finish of red fruits.

