



PANIZA ANCESTOR'S GARNACHA²⁰²¹

D.O.P. CARIÑENA

 ALCOHOL
16% VOL.
 VARIETIES
100% Garnacha

TERROIR

A selection of exemplary Garnachas from our 6,900 acres of vineyards. Grapes from our vineyards planted at higher altitudes, at the foot of the mountains of the Iberian system. Brown limestone soils on marl and sandstone. Slate soils are found in the highest-altitude vineyards.

TASTING NOTES

Nose: Complex and elegant. Notes of ripe red fruits, floral hints like violets, and a slight spicy background with aromas of black pepper and clove.

Palate: Vibrant and well-structured. It stands out for its freshness, balanced acidity, and smooth tannins providing a silky texture. The ripe red fruit harmonizes with notes of cocoa, vanilla, and a subtle mineral touch, reflecting the slate terroir. The finish is long and persistent, leaving a pleasant aftertaste.

PAIRING

Very versatile. Ideal to accompany grilled red meats, stews, cured cheeses, and game dishes.

Serve between 60-66 degrees.

VINIFICATION

After being crushed and destemmed, the grapes ferment in stainless steel tanks. After the descube and subsequent malolactic fermentation, the wine goes into barrels. Afterwards the wine is bottled to continue refining in our winery.





BODEGAS PANIZA

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