

CARLOS RUBEN

LA VOZ DE LA GARNACHA

SIN DUDA 2021

Hola, My name is Rubén, Carlos Rubén, winemaker in Spain and my favourite grape is the Garnacha. I love all the facets of this unique grape variety, which exists in white, grey and red. It offers plenty of options, which is exactly the feature that my good friend Mark, the high-spirited founder of Master Winemakers, used to challenge me. To follow the Garnacha trail across Spain and make beautiful wines, originating from a wide range of terroirs. Mark has dubbed me La Voz de la Garnacha, and it is quite a challenge to live up to such a title, but I immediately felt like giving it my best shot.



THE STORY

Obviously I was probably most at ease in my home town, Calatayud, where I know every vineyard and winemaker. For me, there is no place where the Garnacha is so familiar as here, but that is because I have been working there for twenty years. My aim was to create a cuvée in Calatayud that would be labelled as typical Garnacha by every professional: **Sin Duda**.

TECHNICAL INFORMATION

Harvest time: End of October

Classification: Calatayud DO

Origin of the grapes: Calatayud

Grapes Varieties: 100% Garnacha

Vinification: Fermentation during seven days at 30°C followed by a post fermentative maceration of 25 days.

Ageing: 1 month in 225 litres barrel

Winemaker: Ruben Magallanes

TASTING NOTES

A typical grenache from Calatayud with hints of very ripe red fruit, plums and mineral touches

SERVING TEMPERATURE: 16-17°C

PAIRING: Red meat, cured cheese, game, pates, rice, white meat

ANALYSE

Alcohol: 14,97 % vol

pH: 3,42

Total Acidity: 6,73 g/l

Residual Sugar: 4,5 g/l

SO2 Total: 43 mg/l