

# SECASTILLA

*Viñedos Viejos de Altura*

GARNACHA



## VINTAGE

The 2019 agricultural year can be described as very dry, with rainfall 23% below average. In terms of temperatures, it was a frost-free and generally warm year, especially during the summer months. The harvest began on August 27 with the Chardonnay and Pinot Noir varieties and ended on October 8 in Secastilla, our northernmost vineyard. It was 43 long days of harvest, something usual in Somontano due to the range of varieties, soils, and altitudes we have. The 2019 harvest was staggered and with hardly any problems, partly due to the lack of rainfall, resulting in exceptional health across all varieties. As a result, the wines obtained were structured, flavorful, and had a very interesting concentration of aromas, where each variety was able to express its typicity frankly.

## VINEYARD CHARACTERISTICS

The Secastilla valley plots are located in the northeastern end of Somontano and boast a special microclimate. On stony slopes situated above 700 meters above sea level, we have recovered very old Garnacha vineyards, a traditional variety of the Secastilla valley. The relative altitude and special orientation make it a zone with many hours of sunshine, which favors the ripening of the fruit. This entire area is rainfed, and the soils are sandy-loam with a lot of stones.

## PRODUCTION

The old Garnacha vines of Secastilla, traditionally bush-trained, were harvested on October 16, when the grape ripening reached its maximum balance. The harvest was carried out manually in 10 kg boxes, and we performed destemming and vatting in the vineyard itself, where the pre-fermentative maceration began and lasted three days. Alcoholic fermentation in the winery was slow, at a temperature below 20°C. Immediately after racking the tank, malolactic fermentation began spontaneously. After ten days, the wine was transferred to new French oak barrels, where it remained for ten months. After a long rest in the winery, bottling took place on January 14, 2020.

## WINEMAKER'S NOTES

Secastilla offers us the purest expression of northern Garnacha and mountain viticulture, as well as the finesse characteristic of the deep roots these vines have in the terroir where they were planted. This wine clearly reflects the climatic conditions of the year 2018, with open aromas of ripe fruit in the foreground and a background of aromatic herbs from the soil. On the palate, it is flavorful and long, naturally elegant. It invites one to imagine the land from which it comes, even the silence of it.

## SERVICE

It should be served at a temperature between 16 and 18°C with roasts, stews, red meats, and game.

### Previous vintage awards:

- 92 points at "Decanter World Wine Awards 2021".
- 95 points in Guía de Vinos Gourmets 2021.
- Gold Medal at "Grenaches du Monde 2020".
- Gold Medal at Cinve Awards 2020.
- 93 points in Guía Peñín 2021.

Vintage: 2019

Denomination of origin: Somontano.

Vineyards: Guardia Miranda y Botiguero.

Varieties: Garnacha de cepas viejas. Fecha de

Harvest date: 3 de octubre.

Aging: 10 meses en barricas de roble francés.

Alcohol: 14,5% vol.

Ph: 3,62

Total acidity: 4,60 g/l (tartárico).

Residual sugar 2,60 g/l.

CONTAINS SULFITES

FAMILIA  
**GONZÁLEZ  
BYASS**

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