

Alto Moncayo

G a r n a c h a

VERATON

100% Garnacha

The vines are trained in the vaso system and under go vigorous Canopy management and green harvest during the maturation process beginning in June and finishing in August September.

Vinification process begins in the vineyard where only the most perfectly mature bunches are selected beginning the end of September and finishing 15th to 20th of October. The fully matured bunches are harvested into small boxes to prevent crushing. And taken to triage tables at the winery.

The selected grapes are placed into small stainless-steel tank with capacity between 7 and 8 tons. The must is basket pressed. The wine was aged in new French and American oak barrels (16 months).

Appearance: Deep red, scarlet rim.

Aroma: Cedar vanillin top notes are followed by aromas of black fruits and a hint of molasses.

Palate: Initial impressions of rich, sweet fruit juxtaposed with gun-flint mineral, bright acidity and soft tannins.

