

sologarnacha 2018

Until no more than 40 years ago, garnacha was the principal grape variety cultivated in the Rioja Baja, but today only occupies less than 10% of the cultivated area. With this wine we showcase the virtues of this variety in a specific place, the high altitude vineyards of the north slopes of the Sierra de Yerga and the ideal conditions they offer for its cultivation.



COMPOSITION	100% garnacha
VINEYARD	Vines from El Pastor and El Foro, at an altitude of 550 and 600 m in sandy-loam soils.
VITICULTURE	Organic in the process of certification
HARVESTING	Picked manually in 11 kg. crates. Selection of clusters. Average yield 4,500 kg/ha.
VINTAGE	A cold winter led to a delay of 20 days in shooting compared to 2017 with abundant rainfall until mid July, leading to problems of mildew in the vineyards. A hot dry end of the cycle meant harvesting was able to begin within normal dates
VINIFICATION	In open stainless steel tanks. Cold maceration for 2-4 days and fermentation for 10-12 days with daily treading and hardly any pumping over. .
AGEING	Malolactic in the cask. Aged for 12 months in the same casks
BOTTLING	December 2019
ANALYSIS	Alc/vol:15.0 Total acidity: 5.29 pH:3.57 total SO2 :
TASTING NOTE	Juicy, red-berry fruit aromas, cherries, hints of Mediterranean herbs and a lot of minerality in both the nose and the mouth.
BEST CONSUMED	Now or within the next 5 years
POINT SCORES	91 Suckling