

Proyecto Garnachas

La Garnacha Salvaje del Moncayo 2016

Fresh and fruity explosion



Gold Medal

Wine Contest Sub-30 2018.
2016 vintage.

Gold Medal

Monovino Awards 2015.
2013 vintage.

Silver Medal

Grenaches du Monde Awards
2017. 2015 vintage.

91 points

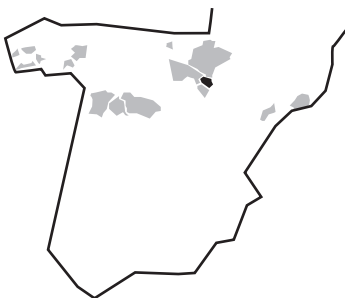
Decanter Magazine. December
2015. 2013 vintage.

90 points

Tim Atkin MW report.
2010 vintage.

90 points & Best Wine

Guía Peñín ratings 2018.
2015 vintage.



I.G.P. Ribera del Queiles



Origin

This project is a tribute to grenache, a variety that was almost forgotten because of its difficult cultivation. Proyecto Garnachas is a collection of wines from 5 different Spanish regions. Each wine expresses the unique characteristics of its region.

Varieties: 100% Grenache.

Vineyard: Vineyards are located in a watershed area, on the north face of Moncayo. Soil is rocky with a high percentage of slate and pebbles.

Harvest: Manual harvest of selected grapes at the middle of October.

Winemaking: Maceration for 2 weeks, fermentation in vats at the temperature below 25°C.

Aging: 5 months in French oak barrels.

Alcohol Content: 14% Vol.

Tasting notes



Colour: Medium-deep garnet colour with bright red edge.



Nose: Intense and elegant red berry fruit character, with tobacco and herbs notes.



Palate: Rich and fruity with well balanced freshness. Elegant, with unique varietal characteristics and long aftertaste.



In general, a warm vintage with mild and humid winter, average rainfalls in Spring and Summer not as hot as in the previous year. The wines are of higher than usual alcohol content, with more body and more complexity.