

MISA IMPORTS & CUVÉE
Estates from Spain

OGV OLD GARNACHA VINES

Virgen de la Sierra



COUNTRY	Spain
APELLATION	Calatayud
VARIETY	Garnacha
AGE OF VINES	70-100
FARMING	Practicing Organic
SOIL	Iron-rich clay, slate
ALTITUDE	800-1000 meters
FERMENTATION	Hand harvested, the grapes were destemmed and fermented in ancient cement tanks. Malolactic fermentation was also completed in cement.
AGING	6 months in a combination of 50% used French oak barrels and 50% used American oak barrels.
ALCOHOL CONTENT	14%
PAIRING	Grilled octopus, scallops risotto, pasta, roasted chicken, steak, filet mignon or have the satisfaction to enjoy it on its own.

TASTING NOTES

Dark ruby color with shades of purple. Sexy and silky palate, spice-accented blackberry and cherry aromas and a brilliant ruby color with violet notes. This distinctly Garnacha wine finishes with excellent length and warm tannins.

RATINGS HISTORY

91 Points by Wine Advocate (Robert Parker); Vintage 2015.

LOGISTICS

Packing: 12 bottles

L: 14,09 In	W: 10,47 In	H: 11,81 In	Wt: 14 kg
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Palet: 56 cases x12 bottles

L: 39,37 In	W: 47,25 In	H: 55 In	Wt: 804 kg
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