

PEÑA EL GATO Garnacha

Juan Carlos Sancha



COUNTRY Spain

APPELLATION Rioja DO

GRAPE VARIETY Garnacha

AGE OF VINES +100

FARMING

Manual harvest in boxes of 15 kg for the month of October. A very low production of about 2,500 kg per hectare is obtained from these vineyards.

SOIL

Clay-calcareous character

ALTITUDE

700m.

VINIFICATION

Destemmed grapes that are vatted in 500-litre French Tronçais oak barrels and undergo alcoholic fermentation. No sulfur or other types of additives are used.

AGING

The wine remains in the GRANITE tank for 11 months.

ALCOHOL %

14,5 %

PAIRING

Chili con carne, barbecued beef with dry marinade, duck salad with strawberries, filet mignon with peppercorn sauce, mixed grill of beef, sausage and chicken, rib-eye steak with parmesan and salad, moussaka.

TASTING NOTES

Its bluish color of good intensity stands out. Its fruity nose is reminiscent of strawberries and raspberries. In addition, it has a very complex structured palate, with silky and elegant tannins. It has a balanced acidity and long persistence in the mouth.

RATINGS

94 Tim Atkin; vntg 2020

