

PEÑA EL GATO VIÑAS CENTENARIAS

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	After destemming, the grapes are vatted and fermented, subsequently passing to small-capacity GRANITE TANKS in which they are aged.
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

