

OLD GARNACHA VINES

Virgen de la Sierra



COUNTRY	Spain
APPELLATION	Catalayud DO
GRAPE VARIETY	Garnacha
AGE OF VINES	70 -100
FARMING	Sustainable farming, zero residues
SOIL	Iron-rich clay, slate
ALTITUDE	800 - 1000 metres

VINIFICATION

100% garnacha old bush-vines harvested by hand. Fermentation process in ancient cement vats offers perfect oxygenation to the wine making it rounded and tantalized. Malolactic take place also in the same cement vats specially restored for OGV. Pre-fermentative maceration of 6 days and fermentation with sacharomyces yeast during 16 days at 26°C max. Post-fermentative maceration for 15 days

AGING

This mountain wine ages 6 to 8 months in French second use oak barrels and new American barrel M and M+ toasted. Doreau y Radoux. Min. 4 months in bottle

ALCOHOL %

14,5%

PAIRING

Grilled Octopus, Manchego cheese, Roasted Chicken, Steak, Filet Mignon, or to enjoy it on its own

TASTING NOTES

Sexy and brilliant ruby color with violet notes. Silky and precise on the palate, spice-accented blackberry and cherry aromas. This distinctly Garnacha wine finishes with excellent length and warmness tannins that will be the perfect accompaniment to the finest plates.

RATINGS

- **91 Wine Enthusiast;** vntg 2019
- **93 Gilbert y Gaillard;** vntg 2019
- **90 Wine Advocate (R. Parker);** vntg 2019
- **91 Wine Advocate (R. Parker);** vntg 2018
- **91 Wine & Spirits,** vntg 2018



LOGISTICS

Shipper 12 bottles				VMF Pallet 55 C/12			
L:	W:	H:	Wt:	L:	W:	H:	Wt:
13.39In	9.84In	12In	16.5Kg	39.37In	47.25In	66In	937Kg