

OLD GARNACHA VINES

Virgen de la Sierra



COUNTRY

Spain

APPELLATION

Calatayud DO

GRAPE VARIETY

Garnacha

AGE OF VINES

70 -100

FARMING

Sustainable farming, zero residues.

SOIL

Iron, clay and slate.

ALTITUDE

800 - 1000 m.

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

- **92 James Suckling**; vntg 2021, 2020
- **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
- **93 James Suckling**; vntg 2016



LOGISTICS

Shipper 12 bottles				VMF Pallet 55 C/12			
L:	W:	H:	Wt:	L:	W:	H:	Wt:
13.39 in	9.84 in	12 in	16.5 Kg	40 in	48 in	66 in	937 Kg