

VICTOR AUSEJO GARNACHA TINTA

Víctor Ausejo



COUNTRY

Spain

APPELLATION

Rioja DOCa

GRAPE VARIETY

100% Garnacha

AGE OF VINES

Over 70 years

FARMING

Manual harvest in 15 kg boxes.

SOIL

Red Clay

ALTITUDE

650 m

VINIFICATION

Manual selection of the bunches in the winery. Destemmed. Cold macerated for 3 days and fermented in stainless steel vats for 12 days with two punches a day. Malolactic fermentation.

AGING

Aged for 12 months in 500 and 225 liter French barrels and 225 liter Hungarian barrels.

ALCOHOL %

14,6%

PAIRING

Roasted red meat, fried, stewed or stewed. Cured cheese and salads that include nuts, chicken or sauces.

TASTING NOTES

Clove and lavender notes lead into a spicy, minty, redcurrant and strawberry palate with a balsamic undertone

RATINGS

- 95 Tim Atkin, vntg. 2021

