



Garnacha 2022

DOCa. RIOJA

SUBZONA RIOJA ALTA

## PROFILE

FRUITY	● ● ● ● ●
FLORAL	● ● ● ● ●
ACIDITY	● ● ● ● ●
BODY	● ● ● ● ●
INTENSITY	● ● ● ● ●

## TERROIR

Variety: 100% Garnacha

Altitude: 580m

Soil: Clayey, and with rounded stones.

## 2022 VINTAGE

Except for March and April, which were cold months, the rest of the months have been warmer than normal, especially May, July and October, which were extremely hot. Recording historical records. Very little rainfall throughout the year. Half of that registered in 2021.

Early development of the vineyard and early harvest due to high temperatures.

## VINIFICATION

Cold maceration. Alcoholic fermentation for 7 days at a maximum temperature of 24 °C. Spontaneous malolactic fermentation.

## TASTING NOTES

Purple, medium-bodied, clean, and bright. Fresh aromatic profile marked by the presence of red fruit, wild berries, and flowers. On the palate, it is lively, fresh, and fruity. Delicate and refined entry, providing an elegant finish.

## FOOD PAIRING

Ideal for accompanying grilled vegetables, legumes, red meats, hearty dishes, and cheese and charcuterie boards.

Serving temperature 16-18°C

ABV 14,5%

