

CALATAYUD  
Denominación de Origen

NIETRO  
DE SOMMOS

*Garnacha viñas viejas*

D.O Calatayud

100% Garnacha Tinta from Old Vines



#### VIÑEDO

100% Garnacha Tinta from Old Vines from old vines grown in the Sierra de Pardos, near the towns of Castejón de Albarba, Alarba and Acered.

Traditionally cultivated bush vines at an average altitude of 950m on slopes with poor soil that have little organic content. The vines are on average 40 years old and produce 1kg of grapes per plant.

These conditions and characteristics give us a vineyard that is unique and capable of producing wines that express the true character of Garnacha.



#### VINTAGE

1st week in October. The harvest is done by hand using boxes of 20kg, to protect the bunches from bruising and damage. The grapes are chilled and then hand picked on selection tables, removing any unwanted bunches.



#### WINEMAKING

Traditional fermentation at 26°C, temperature controlled, followed by a maceration for 10 days to extract the tannins and aromatic fruit components. Once this has been done the wine is drawn off and the lees are gently pressed in a vertical press.



#### AGING

Aged on its lees in French oak barrels for four months.

The 'battonage' technique is used in order to achieve the balance that gives the maximum expression of fruit from Garnacha and the terroir.



#### TASTING NOTE

**Color.-** Cherry red, vibrant and bright.

**Aroma.-** Intense aromas of red fruits and flowers, a touch of toasty wood and spice from the barrel aging.

**On the palate.-** Smooth, full bodied, rich in flavor with a long elegant finish.

SERVING TEMPERATURE: 18° C

Burgundy bottle "Expresion 75"

6 bottle case.

