



D.O Calatayud

Garnacha Autóctona (100%) 'over Rupestris de Lot'



VINEYARD FEATURES

Selected parcels of vineyards on steep hillsides. The soil is all grey slate. The average altitude where these vineyards are found is 900m. The vines are more than 60 years old and produce less than 1kg of grapes per plant. These conditions and characteristics give us a vineyard that is very rare and in danger of extinction.

Unique "Terroirs" that produce wines with the true essence of our old vines Garnacha.



VINTAGE

2nd week in October. The harvest is done by hand using boxes of 20kg. The grapes hand picked on selection tables.



WINEMAKING

Traditional fermentation at a controlled temperature of 28°C. after which there is a period of maceration of two weeks. Once this has been done the wine is drawn off and the lees and pressed.



AGING

When the malolactic fermentation finishes the wine transferred into new French oak barrels for 18 months, where it remains in constant contact with the lees with regular 'battonage'.



TASTING NOTE

Color.- Intense cherry red with ruby highlights, vibrant and bright.

Aroma.- Attractive aromas of red fruits, chocolate and toasted notes with a mineral character.

On the palate.- Rich, velvety full bodied, with fruit and spice flavors and a long elegant finish.

SERVING TEMPERATURE: 18°C
Bordeaux bottle "Jupiter".
Individual box.

