

Selección de Fincas Garnacha 2017



- **Type of wine:** Tinto
- **Region of production:** Rioja
- **Year:** 2017
- **Grape varieties:** 100% Garnacha
- **Type of bottle:** Bordeaux
- **Bottle size:** 75cl.

Analytical data

- **Alcoholic Volume:** 13.50 % Vol.
- **Total Acidity:** 5.92
- **pH:** 3.87
- **Volatile Acidity:** 0.50
- **SO₂ Free / Total:** 28/80
- **Total Polyphenols Index:** 61.01

Winemaking

Garnacha is typical of warm and Mediterranean regions. It is a very attractive variety, with medium sized bunches of loose grapes and it is very susceptible to weather conditions which may affect its yield. The grapes for “Selección de Fincas Garnacha” were harvested at optimum ripeness. Once in the winery, fermentation took place in stainless steel vats, the wine then being racked to 225 litre oak barrels. Here it remained for several months until, following regular tasting, its bottling time was decided.

Vintage/ Harvest description

The weather conditions of the 2017 vintage made it one of the most challenging in recent years, and it led to a harvest that was early, small and of impeccable quality.

The year began with higher temperatures than usual, which provoked an early start to the growing season. This in turn meant that a heavy frost at the end of April affected a significant proportion of the vineyard whose production had already been reduced by drought. Relief arrived at the end of July in the form of storms, this helping to restore vegetative balance and so raising hopes for the year's production.

As usual, all necessary vineyard tasks were carried out at opportune moments and a selective hand harvest then contributed to this exceptional season.

Harvest at CVNE began on the 23rd August and ended on the 6th October.

Tasting notes

The wine is medium intensity garnet in colour with pink glints at the rim.

The nose is very appealing with ripe fruits as well as floral and balsamic notes. These are well integrated with aromas coming from the wine's brief time in barrel.

The palate is soft with smooth tannins, a lightly acidic finish and a long, tantalising aftertaste.

Recommended service temperature 16-18°C.

