

Selección de Fincas Garnacha 2018



- Type of wine: Tinto
- Region of production: Rioja
- Year: 2018
- DOCa vintage rating: Very good
- CVNE vintage rating: Very good
- Grape varieties: 100% Garnacha
- Type of bottle: Bordeaux
- Bottle size: 75cl.

Analytical data

- Alcoholic Volume: 14% Vol.
- Volatile Acidity: 0,58
- Total Acidity: 6,35
- TPI: 50
- pH: 3,45

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 2018 harvest began at CVNE on the 19th September and ended on the 26th October. Given the adverse weather conditions of this year's harvest, timing of key tasks in the vineyard was critical to obtaining high quality grapes. The harvest began with a dry autumn, following one of the worst droughts in history, and winter began with long awaited rains, cold spells, frost and snow, which were common in past years. There then followed a cold, wet spring and a warm summer. Considering that this was a year with high rainfall, the harvest took place calmly and selectively.

Tasting notes

The wine is medium intensity garnet in colour with purple notes. Good aromatic intensity where the floral and red fruits aromas stand out, very well integrated with the balsamic and fresh notes typical of this variety. Its time in barrel provides sweetness and finesse. The palate is soft with smooth tannins that gives sweetness, adding this to the fresh finish makes a long, gourmand aftertaste. In terms of food pairing, this wine is a good accompaniment for fish and white meat. Also, it is perfect just to taste it. Recommended service temperature 16-18°C.