

Selección de Fincas Garnacha 2019



- **Type of wine:** Tinto
- **Region of production:** Rioja
- **Year:** 2019
- **DOCa vintage rating:** Excellent
- **CVNE vintage rating:** Excellent
- **Grape varieties:** 100% Garnacha
- **Type of bottle:** Bordeaux
- **Bottle size:** 75cl.

Analytical data

- **Alcoholic volume:** 14%
- **Volatile acidity:** 0.48
- **Total acidity:** 5.6
- **SO₂ Free/Total:** 25/65
- **pH:** 3.50
- **Total Polyphenols Index:** 70

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

2019 harvest for Garnacha variety took place at the end of September and the beginning of October.

Due to temperature fluctuations and light rainfall during the months of May and June, the quantity of grapes was reduced, resulting in small, loose and less compact bunches, but increasing the quality considerably.

The evolution of the grapes was late compared to last year, but the low yields led to earlier ripening.

Specifically, the grapes used to make this wine were harvested early in order to preserve the aromatic compounds and natural acidity.

Tasting notes

Middle layer of garnet color with bluish notes.

Good intensity and aromatic complexity where we discover floral aromas, red fruits and a balsamic touch of cassis from the variety. The Garnacha in these latitudes maintains the freshness and soft spicy notes present in a perfect assembly.

In the mouth it presents a sensation of spaciousness and freshness, the tannin is soft and silky. Long and fruity aftertaste that invites you to return to the glass.

Ideal pairing for fish and white meats. It is also perfect to simply taste it.

Recommended service temperature 16-18°C.