

Selección de Fincas Garnacha 2020



- **Type of wine:** Tinto
- **Region of production:** Rioja
- **Year:** 2020
- **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:** 13.5%
- **Volatile acidity:** 0.46
- **Total acidity:** 5.84
- **SO₂ Free/Total:** 30/63
- **pH:** 3.46
- **Total Polyphenols Index:** 75

The vineyard

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.

Winemaking

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 year was marked by rainfall and occasional hail, and by mild temperatures throughout the whole growing season. As a result, the harvest was two weeks earlier than the previous year.

Picking was selective, depending on the ripeness of the grapes, which was uneven. The grapes were very healthy on arrival at the winery.

The red grapes harvest begins on September 9 in the Torremontalbo area and finish on October 9 in our plots in Cihuri.

Tasting notes

Middle layer of cherry colour.

Good intensity with a perfumed and very floral nose reminiscent of violets, aromatic plant notes complemented with very subtle aromas from the barrel, which give it complexity.

On the palate it is a soft and fresh wine with a mid palate, leaving a long and pleasant aftertaste.

Ideal pairing with fish and white meat, as well as to enjoy it alone without food.

Recommended service temperature 16-18°C.