

SELECCIÓN DE FINCAS GARNACHA 2021



Type of wine: Red
Region of production: Rioja
Year: 2021
DOCa vintage rating: Very good
CVNE vintage rating: Excellent

Grape varieties: 100%
Garnacha
Type of bottle: Bordeaux
Bottle size: 75cl.

Alcoholic volume: 14.8%
pH: 3.52
SO₂ Free/Total: 32/84
Total Polyphenols Index: 49
Total acidity: 5.49
Volatile acidity: 0.44



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

Harvest began on September 16th and ended on October 21st.

The weather in Rioja during the 2021 growing season was erratic. The summer began dry but then rain in September became key for a more favorable evolution in the vineyard. In the higher, breezier vineyards as well as those of low and mid yields the grapes improved significantly with this rainfall. The weather in October was perfect, with bright, sunny days and very cold nights, which lead to slow ripening.

The grapes were healthy, well balanced and generally had good acidity, so enabling us to produce great wines with good ageing potential.

Tasting notes

Good layer of garnet colour. Aromatic intensity with a certain complexity, where we perceive floral notes reminiscent of violets that appear intertwined with aromas of red fruit with hints of aromatic plants. In the mouth it is a wine with a smooth and sweet palate, leaving a long and balsamic aftertaste. Ideal pairing for fish and white meats. It is also perfect for simply tasting it.

Recommended serving temperature 16-18°C.