

Roble Garnacha Tintorera

PURE
SANTA CRUZ
DE ALPERA

SUB-ZONE

Surroundings vineyards of “La Herrada” and “La Zarzuela”.

COLOR

It is clean with an intense red ruby color.

BOUQUET

The fruits of the Garnacha Tintorera aromas are very present in the nose as red berries, redcurrant and blackberry mixed with a smoked and toasted bottom which comes from the “heavy toasted” of the casks of french oak.

TASTE

It has a soft entrance and the balance between acidity and tannicity emphasizes its persistence. The power of the Garnacha Tintorera is present and the toasted end makes a long wine. The final sensation is a complex reminiscence of the red berries mixed with notes of vanilla, coffee and tobacco.

MATCHING

It is deal to pair with beef, game meat and cured cheese. The proteins of the meat and the tannins of the wine make a perfect combination in the mouth.

TEMPERATURE AND OPTIMAL CONDITIONS

We recommend drinking this wine within 5 years after its production. Its deal serving temperature is 15°C.

VINEYARDS

The vineyards for the elaboration of our wines are strictly selected by our technicians following their age, low productivity and health, and grape’s physiochemical parameters are the guidelines on the searching for the best quality. The harvest is carried out with 100kgs cases.

PRODUCTION

The vinification was made separately in the traditional way with the destemmed of the grape in vertical rotating tanks. The fermentation temperature was close 30°C and the grape skins must were in contact for 12 days.

AGING

The malolactic fermentations was made in new French oak casks of 225 liters. The wine is aged in the oak minimum of 12 months. The cascks are from new to 4 years old (15% is new oak).



100% Garnacha Tintorera

