

OLD VINES GARNACHA

# PIQUERAS

<b>GRAPE</b>	100 % Garnacha Tintorera
<b>D.O.P.</b>	ALMANSA
<b>VINTAGE</b>	2017
<b>VINEYARD</b>	750-900 metres altitude, 45-60-year-old dry-farmed ungrafted bush-vines planted in cool and sandy plots to obtain a wine with sweeter tannins whilst preserving the fruit on the palate, nutrient-poor and limestone-rich soil, average yield of 1.2-1.5 kg of grapes per bush vine, scarce rainfall, certified organic farming methods & sustainable winery practices
<b>HARVEST</b>	Hand harvesting during the first week of October selecting the best small bunches of grapes with optimal maturity
<b>VINIFICATION</b>	Continuous maceration at 25° C for 2 weeks to preserve the primary aroma of the fruit and not extract too much tannin on the palate
<b>AGEING</b>	5-6 months
<b>TYPE OF CASK</b>	American fine grain medium-toasted 300L oak barrels
<b>AWARDS</b>	<b>GOLD</b> – Concours Mondial Bruxelles 2019 (2017 vintage) <b>GOLD</b> – Singapore Awards 2019 (2017 vintage) <b>BRONZE</b> – Decanter Awards 2019 (2017 vintage) <b>BRONZE</b> – IWC 2019 (2017 vintage) <b>BRONZE</b> – IWC 2018 (2016 vintage)



**TASTING NOTES** Rich and full-bodied red wine deep in colour with an extensive range of ripe dark fruit and wild fresh herbs. Smooth juicy tannins and good levels of natural acidity combine to offer a wine full of flavour.

**FOOD PAIRING** Enjoy this incredible value-for-money Mediterranean-style wine on its own or with roasted or grilled red meat or game bird dishes.  
Best served at 16-18 °C