

GARNACHA DE ARRAYÁN

OLD VINES IN CEBREROS (ÁVILA). SLATE SOIL ON A 32% SLOPE LOCATED
980 M ABOVE SEA LEVEL.

- **Tasting** This medium-extract wine is a vivid cherry red in colour. Floral aromas with notes of fennel and orange peel. Long, structured silky mouth. Strongly mineral aftertaste. Overall, it is an elegant Garnacha, typical of the slate hills of Cebreros
- **Match with** Game birds, rice and pasta dishes.

TASTING SHEET

- **Varieties** 100% Garnacha
- **Ageing** In 4,300 litre French oak vat for 14 months.
 - **Alcoholic strength** 14.50% vol.
 - **pH** 3,22
 - **Overall acidity** 6,60 g/l
- **Winemaking** Gravity fed with about 30% of stems into French oak vats. Cold maceration for 3 days before fermentation. Spontaneous fermentation at controlled temperature. Maceration lasts 37 days altogether ? malolactic fermentation takes place in the same vat.