

# GARNACHA | LAR DE MAIA



  
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## TECHNICAL NOTES

Grape variety: Garnacha from centenary vineyards.  
Vol.: 14.5%.

## WINEMAKING

Harvest: manual

Winemaking: the grapes go through a previous selection in the vineyards, a second one is made in the winery. The grapes are destalked and the juice is obtained through a very light crushed. Malolactic fermentation is carried out in new French oak barrels.

Aging: it is carried out in new French oak barrels between 14-16 months. Then the wine is aged in the bottle during 12 months. Aging in the bottle implies evolution and refinement of the wine.

Serving: 16 -18 ° C

Tasting notes:

Intense garnet color with purple tones. Elegant and intense bouquet.

Black and violet notes, smoked aromas with a mineral background.

Fleshy, powerful and well structured wine on the palate, velvety entry with a step-mouth very balance.

Full-bodied and persistent

**LIMITED PRODUCTION: 700 BOTTLES.**