

FUENTE DE LOS HUERTOS

GARNACHA

AÑADA 2021

Garnacha from our plot at Fuente de los Huertos at almost 800 metres above sea level, N-W orientation, vines about 50 years old with shallow granitic soils in a state of metamorphosis with a high proportion of quartz. The vineyard is located within an ZEPA (Special Protection Area for Birds) and within the Natura 2000 network. Dry-farmed vineyard, with traditional goblet training and organically cultivated, registered in the CAEM (Organic Farming Committee of the Community of Madrid).

Harvested by hand in 15 kg crates, spontaneous fermentation with indigenous yeasts, gentle maceration for 60 days with whole grapes. Aged for 1 year in 500 litre French oak barrels.

NOTAS DE CATA

Wine shows notes of aromatic herbs, dry straw and ripe berries, still quite primary with a round, and lush palate with fine tannins and a dry finish. (L.G.)

ALCOHOLIC GRADE: 15% VOL. PRODUCTION: 3,300 BOTTLES.













