

# Alto Moncayo

Garnacha



## A Q U I L O N

**VARIETIES:** 100% Garnacha.

**GARNACHA:** 60 to 100 year old vines located at an elevation of around 550 meters above sea level in Borja and up to 850 meters in the Tabuenca area. Soils are mainly red clay mixed with sandstones in Tabuenca and gravels and caillous at lower altitudes in Borja area. The vines are trained in the vaso system and undergo vigorous canopy management and green harvest during the maturation process.

**ELABORATION:** vinification process begins in the vineyard where only the most perfectly mature bunches are selected. The fully matured bunches are harvested into small boxes to prevent crushing and taken to triage tables at the winery. The selected grapes are placed into small stainless-steel tanks with a capacity between 7 to 8 tons. The must is then gently basket pressed. The wine is aged for 24 months in new French oak barrels.

**TASTING NOTES:** deep cherry red; complex and intense, toasted and mineral with hits of fruit jam. Roasted notes (coffee and toffee). Full-bodied and powerful in the mouth, meaty fresh and alive with a great concentration of flavors and excellent balance. Tannis of surprising quality, sweet and embracing. The very essence of the Garnacha grape.