

LOCOS POR EL VINO

~ CRAZY FOR WINE ~



Grunión

VARIETIES - Syrah 50%, Garnacha 50%.

SYRAH - Vines are around 10 - 15 years old, supported by trellis with permanent cordon. The vineyards are located on terraced floors of the Huecha valley. The soils are stony with boulders, well ventilated by the cierzo wind and with good drainage. The vineyards have drip irrigation to support grape ripening. Usually harvested the first week of October.

GARNACHA - From non-irrigated vineyards, aged between 15 - 25 years. The vines are grown in the vaso (goblet system on the slopes of Moncayo mountain. The soils are mainly ferrous clays and slates, with high content of quartzite and sandstone. Normally harvested in the last week of October.

WINEMAKING - The two varieties are vinified separately in small stainless steel tanks. The Garnacha is exposed to a cold pre-fermentation for two days and then alcoholic fermentation takes place at 25° - 30 °C. The Syrah undergoes whole-bunch fermentation, at low temperature, between 20 - 22 ° C.

TASTING NOTES - Appearance of intense purple- red color, with a great aromatic intensity of ripe black fruits, blackberries, prunes, black liquorice and spices. The palate is powerful, with big sweet tannins; creamy mouth feel and a round, long and silky finish.

All these sensations make GRUÑON a very personal and distinctive wine.

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