

OLD VINE GARNACHA

Wine of Spain
2022

Aromas of chocolate-coated cherries, cassis and vanilla spice lead into a fruit-forward palate packed with berries and velvet tannins.

Vineyard: Low intervention goblet old vines with regenerative farming philosophy south of the Pyrenees in Aragon, northern Spain. Dry farming means exceptional concentration in the grapes. All vines are hand-harvested.

Winemaking: Temperature controlled fermentation with managed skin contact and pumping down. Left to settle in tank before being transferred to oak for maturation. Matured in oak barriques for 12 months before being emptied into tank for bulk shipping.

Serving suggestion: BBQ meats, smoky bean chilli, sticky glazed pork, roasted aubergine.

Winemaker: Norrel Robertson MW

Grape(s): Garnacha (85%), Syrah (15%)

Region: Aragon, Spain

Alcohol: 14.3% abv

Residual Sugar: 3.2g/litre

Acidity: 5.4g/litre

Total SO₂: 102mg/litre

Closure: Can Ring Pull

Optimal drinking: 12-14°C

Filtration: 0.65µm

Additives: SO₂

Vegan Friendly

Regenerative Viticulture

Nutritional information:

per 100ml:

Energy 355kJ / 85kcal

per 187ml serve:

Energy 664kJ / 159kcal

Contains **Sulphites**

Packaging:

187ml or 250ml Can, 24 Cans Per Case



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