



# SIERRA CANTABRIA GARNACHA

D.O.Ca. RIOJA

### **VARIETY**

100% Garnacha.

## **VINEYARDS**

Proprietary vineyards planted in 1927, situated in San Vicente de la Sonsierra. Integrated viticulture, respectful of the environment and in harmony with the rhythms of nature.

## **ELABORATION**

Traditional method; 100% destemmed grapes, lightly crushed in contact with a small amount of stems. Fermentation with autochthonous yeast selected from our own vineyards and controlled temperature. Malolactic fermentation in barrels. Aged for 14 months in new (15%) and second year (85%) French oak barrels.

#### TASTING NOTES

Attractive deep red colour. This interesting Atlantic Garnacha displays a balanced and delicate aromatic landscape. It shows a nose of cherry pie and spices, with hints of chocolate. Fine and fresh texture, succulent mouthfeel with a lingering finish.

DRINKING TEMPERATURES: 16-18 °C







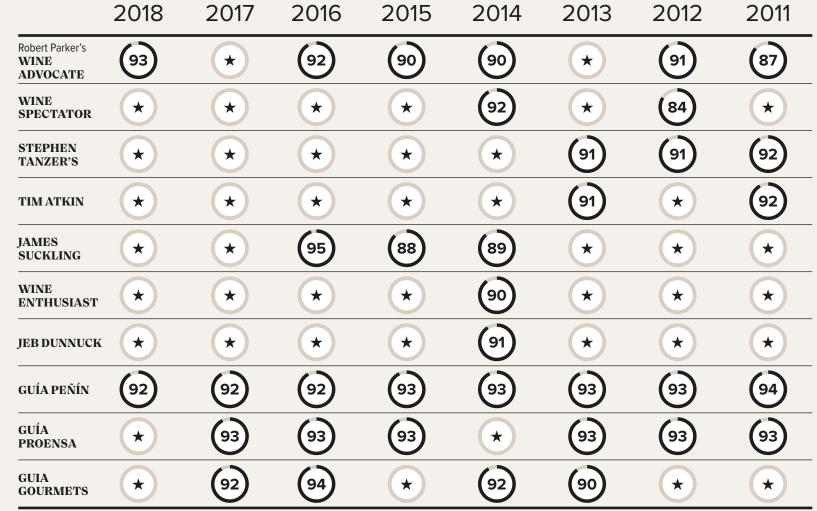
Complexity and elegance.
A fruity wine, fresh, expressive and balanced.

Guía Peñín

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