



CORONA \oplus ARAGON

OLD VINE GARNACHA 2017



HISTORY

Grandes Vinos has the distinction of working with vineyards in each of the 14 growing areas of D.O.P. Cariñena. The result is a depth of product offering that is a perfect complement to the spirit of creativity and innovation that has defined the company since it was founded in 1997.

Vineyards – Grandes Vinos encompasses five distinct winery partners that work in collaboration under one technical team to source and vinify fruit from 10,000 acres of vineyard. The altitude of plantings spans 1,000 to 2,800 feet, with over 1,800 feet in vertical variation to choose from. About one third of the company's total production is dedicated to Garnacha, although the company is also well known for the local Cariñena variety and many others. The range of vineyard plantings allows the winemaking team to isolate a tremendous specificity of styles and to parcel-select wines from entry level to premium.

REGION

Cariñena D.O.P., Spain

VARIETAL

100% Garnacha

VINEYARDS

Villanueva e Huerva

WINEMAKER

Marcelo Morales

WINEMAKING

Selection, maceration, fermentation y delestaje. 4 months in french oak.

VINTAGE

This year's harvest, started very early. Carrying a couple of years with scarce rains and high temperatures resulting with the berries not fattening like normal, leaving little load on the plants. In addition, in areas affected by frost and hail, caused a decrease in load per plant. The beginning of the harvest, it was preferred to take the white with a little more degree than other years (0.5%) and the reds that were expected to harvest more to achieve better phenolic maturity and not rush, to avoid verdors. The decrease in production is more than 30%, we had more space and time in the wineries to be able to work the grapes and separate and direct the vinifications. At the beginning of the harvest the grapes were decompensated and green, so the best decision was to wait. Resulting in fresh fruit but mature fruit, very similar to other years but avoiding excessive grass notes. In the reds the result was concentrated and intense grapes, in the areas where there was excess of heat, we had a slightly greener grape, extraction was avoided. With short macerations and soft extraction we managed to have fresh fruit without verdure and not to extract the green tannins.

TASTING NOTES

Deep ruby color. Intense smoky and spicy aromas of thyme, paprika and clove. Fruity blackberries and cherries are looming beneath. It has a medium plus density with intense flavors of raspberry jam and cinnamon.

TECHNICAL INFORMATION

pH: 3.45

Total Acidity: 5.3g/l

Residual Sugar: 2.3g/l

Alcohol: 14%

Production: 12,500 cases