



CORONA $\text{\textcircled{D}}$ ARAGON

GARNACHA 2018



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

Sierra de Algairén

WINEMAKER

Marcelo Morales

VINTAGE

This year the harvest has started about 20 days later, beginning in mid September with whites and ends of September with reds. This may be due to mild temperatures and late summer rains. The production is 15% more than in a normal year, the delay has led to slow ripening and this has caused the grapes to have very mature tannins and very good fruit. In the fermentation it has been possible to extract without problems, or fears of having some kind of greenery or possible mouths with herbal touches. Also the lens maturation has led to a lower degradation of the acids, so the musts have a very good acidity, making them fresher and making cleaner fermentations. These better characteristics, perhaps are not so significantly different from other years in the high areas, but in lower areas it is more appreciated.

WINEMAKING

Selection, maceration, fermentation y delestaje.

TASTING NOTES

A deep ruby red color with a youthful purple rim. Fresh vibrant aromas of wild flowers, raspberries and herbs like fennel. It's light and fruity with flavors of crushed berries and cracked pepper.

TECHNICAL INFORMATION

pH: 3.6

Total Acidity: 4.9 g/L

Residual Sugar: 2.1 g/L

Alcohol: 13.5%

Production: 16,600 cases