

HEBABA GARNACHA



Variety GARNACHA 100%

Location Rioja Alta.
Age of vines 75 years old

Soil
Method Marl

We pick the grapes by hand and transport them in small containers of 17 Kgs to protect the fruit.
The grapes are destemmed and are macerated here for 25 days and fermented at 29°C .
This guarantees the highest quality of the wines.
Finally, the wine rests for 16 months in oak barrels before bottling.

Alcohol content: 14.00 %

Presentations Cardboard Box; 6

Tasting Notes: An intense red colour. The aromas are strong and complex with a character of mature fruits followed by vanilla and coee tones from the aging in barrel. In the mouth it is assertive and full with great balance and soft round tannins.

Recommended Dishes: Accompaniment to red meats with red fruit sauces, stews and pastas with tomato based sauces.

Serving Temperature 17° C

Prizes and Honourable Mentions

Silver Medal Grenaches du Monde 2015

