

# **PACO GARCÍA**



PACO GARCÍA CANTAMILANO

### **AREA WINE**

Vineyards located in the municipality of Cantamilano, on the border between the towns of Murillo de Rio Leza and Ribafrecha.

Planted on a cool weather plateau in Cantamilano, with shallow clayey soils at an altitude of 500 m above sea level.

Vineyards up to 30 years old.

The cool, shallow clay soils help develop short roots in the vines, which allow for shorter yields and enhanced concentration.

These vineyards allow the Garnacha grapes to express the style so characteristic for our region, making fresh, subtle and elegant wines.

#### **CHARACTERISTICS**



**Grape variety**, 100 % garnacha.



**Winemaking**, Selected grapes placed on 350 kg crates taken to the winery, where it was vinified in 10,000 L. tanks, to be subsequently aged for 8 months in second use French oak barrels.



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## **CHARACTERISTICS**



**Tasting notes,** Bright, clean dark cherry colour.

Complex bouquet of fresh strawberry fruit, coupled with orange peel, white flowers like orange blossom and lilacs, all in fine balance.

On the mouthfeel it's subtle and elegant, replicating the flavours found in the bouquet, all in good harmony.



**Foodpairing,** Game, risottos, vegetable dishes, fresh foie and sweet desserts. The ideal serving temperature is between 14°C and 18 C°.

Alcohol: 14%