



# DAVID MORENO

VALLE · VINO · FAMILIA

## GARNACHA OLD VINES 2022

D.O.C.A. RIOJA



**VARIETY:** Garnacha

**AGING:** 500L Bocoyses

**VINEYARDS:** Alto Najerilla. Old vineyards. Vines aged 35-50 years.

“A gift from the Alto Najerilla vineyards, where the great Garnacha grapes of Rioja grow.”

*David Moreno*

### VINEYARDS, CLIMATE AND SOIL

Garnachas from Alto Najerilla, grown in vineyards at an average altitude of 600 meters. Grapes from old vines (over 70 years old) located in Badarán and Cárdenas. The characteristics of the Variety and the Terroir take precedence over everything else. The Atlantic-influenced climate, with cold winters, warm summers, and long, mild autumns, results in a perfect slow ripening to achieve the grape qualities we seek, which bestow balance and elegance upon this wine. The soils have a well-defined structure. Our red wines come from vineyards with alluvial clay-limestone and ferrous-clay soils.

### TECHNICAL SPECIFICATIONS

The grapes were manually harvested in mid-October following exhaustive ripening monitoring. They were 100% destemmed and fermented at controlled temperatures between 22°C and 25°C for 10 days, to fully extract the variety's potential and preserve its aroma.

### OAK AGING

14 months in 500L-French oak bocoys (large casks) to maintain the aromatic intensity of the variety.

### TASTING NOTES

Intense, vivid, and brilliant cherry red, characteristic of this land.

On the nose, it provides a very pleasant sensation, highlighted by forest fruit compote—a sweet and attractive aroma.

The palate experiences an explosion of fruit upon entry, making it very juicy. It is very silky throughout, with a great balance between fruit and wood nuances. The finish is very warm, with a long and pleasant aftertaste.

Serve at 14-16°C. Alcohol: 15% vol. Contains sulfites.



[www.davidmoreno.es](http://www.davidmoreno.es)