



BODEGAS  
**AMADOR GARCÍA**  
RIOJA ALAVESA



## 9 GRANDCHILDREN (NIETOS) OF AMADOR GARCÍA

Red wine made with selected grapes from old **Tempranillo vines** (100%) aged in French oak barrels for six months.

### Vintage:

It's important to note that our wines are made from vineyards with shallow soils containing limestone and clay, which retain moisture effectively. These vineyards were planted in 1966 in the traditional bush vine system, oriented east to west, and located at an altitude of 520 meters.

We harvest by hand and in 10 kilo boxes.

### Winemaking:

Slow and controlled fermentation, with periodic pump-overs to extract the desired color and aromas.

The wine remains for 6 months in new French oak barrels.

The wine rests in the bottle rack for a minimum of 3 months before being released to the market.

A wine that stands out for its power, made with great care and all the affection that the third generation dedicates to the founder, their "grandfather".

Deep cherry red with violet hues and a clean, bright appearance with abundant tears. Intense and penetrating aroma, a complex wine with fruity notes, a balsamic aroma (licorice), and a variety of spices due to the oak aging.

It is a balanced, powerful, and harmonious wine. It enters the mouth smoothly, revealing firm and pleasant tannins along with the warmth of the alcohol.

**We recommend serving at around 18°C.**

**Pairing:** Serve with aged cheeses, red meats, pork cheeks in sauce and Iberian chorizo.