

## THE VINEYARD

Shaped as a necklace, La Gargantilla is the family's most iconic Garnacha vineyard. Its complex, stony soils are composed of sand and ferrous clay, extending over 6,7 hectares and located at an altitude of 580 meters high in eastern Rioja, providing the perfect environment. The vines (with a minimum age of at least 36 years) enjoy constant breezes in the summer and important temperature differences during the day and night. All of this reinforces a tailor-made, biodiversity project that further strengthens this plot's natural balance and enables us to hand-pick a strict selection of its best bunches.



# La Gargantilla Garnacha 2017

**Single Estate Wine.** Limited Edition of 4,994 bottles

**VARIETY:** 100% Garnacha.

**ALCOHOL:** 13,5 % Vol.

**AGEING:** 7 months in French Allier 225-liter oak barrels

**TASTING NOTES:** This wine is filled with bright, medium-red cherry colour with purple shades on the rim. It has intense and fresh aromas of red fruits, such as cherries, redcurrants and raspberries with a background of floral notes, such as roses and violets. Elegant, very well-balanced, this wine has fresh character followed by a lively, long and flavourful finish.

**FOOD PAIRING:** It matches perfectly with white meats such as poultry, pork, duck magret or grilled lamb as well as with red meats, such as stews and beef casseroles or barbecued meat. It also pairs successfully with grilled vegetables and/or rice or pasta dishes. Delicious with cured and semi-cured cheeses.

**SERVICE TEMPERATURE:** 16/18 °C.