



ANCIANO CLÁSICO GARNACHA

GARNACHA 2017
VALENCIA DENOMINACIÓN DE ORIGEN – SPAIN

Spain's other classic red varietal is now offered alongside the Tempranillo wines that have made Anciano a favorite around the world. Norrel Robertson MW has selected this stunning value wine from Valencia, on Spain's Mediterranean coast.

WINEMAKING & VINEYARDS

WINEMAKER: JORGE CAUS PERTEGAZ
WINERY: LA VINA

Terres dels Alforins is a fertile valley in the south west of the province of Valencia and is called the "Valencian Tuscany": a multitude of small plots between the sea and the "meseta" where vines have been tended since Roman times. Mostly non-irrigated vineyards with low yields. Fermentation is in stainless steel tanks for 7 days at 22°C and then a portion of the wine is matured in oak barrels for 7 months.

TASTING NOTES

Bright and intensely vibrant red fruit aromas with generous, smooth red and black berry flavors, soft tannins and a nice touch of spice from the oak.

FOOD MATCH

Sensational with slow cooked pork or lamb and other meats from the grill. Can be matched with moderately spiced meals, such as Moroccan tagines or excellent with hearty vegetarian dishes and mature cheeses.

TECHNICAL DATA

VARIETIES: 85% GARNACHA; 10% TEMPRANILLO, 5% MONASTRELL
ALC: 13.5%
RS: 5 G/L
PH: 3.5
MALOLACTIC: YES

