



## ANCIANO CLÁSICO GARNACHA

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GARNACHA 2019  
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

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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

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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

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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

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VARIETIES: 85% GARNACHA; 10% TEMPRANILLO, 5% MONASTRELL  
ALC: 13.5%  
RS: 4.9G/L  
PH: 3.5  
MALOLACTIC: YES



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