

ORUBE

GARNACHA



RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA



THE GRAPE VARIETY GARNACHA

According to the International Organisation for Vines and Wine (The OIV) the Garnacha is the tenth in number of hectares planted in the world. In DOCa. Rioja it is the second most widely planted black grape at almost 4,000 hectares.

Garnacha is a perfectly adapted grape for cultivation in warm and Mediterranean climates. It produces rounded aromatic wines with high alcohol content.

VENDIMIA 2019 - EXCELENTE

Following several vintages without reaching the highest classification granted by the Rioja Regulatory council came the 2019 vintage, which was classified as EXCELLENT. It could not have been otherwise, as the weather patterns were perfect throughout the vegetative cycle up until harvest. The vineyards produced medium yields, with small, compact bunches of small berries, perfect for making quality wine. The resulting wines were very attractive from an aromatic point of view and had ideal parameters for a medium ageing process.

WINEMAKING

Made from 100% Garnacha picked at an optimum point of ripeness. Alcoholic fermentation at 26°C and a skin maceration over 21 days. 50% of the blend is aged in our selection of 225 litre French oak barrels for 8 months, the other 50% is aged in 500 litre French oak barrels for 14 months. Light clarification and filtration. Rested in bottle.

TASTING NOTES

Star bright and very attractive. Light cherry red in colour.

Intense aromas of rich and rich fruits, along with notes of cocoa, vanilla and pepper making for a very attractive aromatic wine.

On the palate, it is soft and silky. Its fine acidity creates a note of freshness, balancing the high alcohol level. Medium to long in length and offering the finesse and elegance typical of our Orube collection.

ANALYSIS

Alcohol: 14,50% vol.

Total acidity: 5,6 g/l

Residual sugar: 2 g/l

AGEING IN BARRELS

50% 8 months in barrels of 225L and 50% 14 months in barrels of 500L

FOOD PAIRING SUGGESTIONS

Mild cheeses, stuffed pasta dishes, cured meats, complex salads and dried fruits and nuts.

OPTIMAL STORAGE CONDITIONS

Store in a cool place, at a constant temperature of between 14 and 17 °C. Protect from direct light and vibrations.

OPTIMAL KEEPING

3 years

SERVING TEMPERATURE

Between 16 and 18 °C