ESLIZON VINAS VIEJAS GARNACHA



GRAPE VARIETIES

Old Vine Grenache

SOIL

Located on clay-ferrous and very arid, stony soils with rainfall less than 300 litres per square metre per year, facing Northwest, at an altitude of 600 m and located on the slopes of the Iberian Mountain range, close to its highest peak: El Moncayo.

VINIFICATION

Hand-picked grapes from vineyards older than 40 years, with an average yield of less than 2 kilos per vine. Cold maceration for 24h. Fermented at 28 ° C in stainless steel deposits. A maceration during ten days is carried out and once obtained the desired objectives is drawn off and pressed.

Ageing for 4 months in French oak barrels where the Malolactic Fermentation takes place.



TASTING NOTES.

Intense cherry red colour, clean and shiny appearance.

Powerful nose with both fruity and floral aromas with slightly roasted and spices notes obtained by the ageing in the wood.

On the palate the wine is soft, broad, fleshy, harmonious and well-structured and balanced, with a very long aftertaste.

