Spain, Ribera Del Queiles | 2022

LA GARNACHA SALVAJE

Maetierra DOMINVM

”Fresh fruity bomb”



Story The vines of La Garnacha Salvaje thrive at an altitude of 800 meters on a watershed along the northern slopes of Moncayo. The soil is rocky, rich in slate, and scattered with smooth pebbles. The grapes were hand-harvested in late September. Maceration lasted for two weeks, and fermentation took place in temperature-controlled stainless steel tanks at below 25°C. The wine was aged for five months in French oak barrels. Its roundness and youthful character beautifully highlight the best qualities of Garnacha from the Ebro Valley. Fruity, fresh, and gently tannic, this wine is sure to delight Garnacha lovers.

Producer Maetierra is part of the Vintae wine group. Vintae was founded in 2000 and produces wines across 12 different wine regions in Spain, with an annual production exceeding 1.5 million liters.

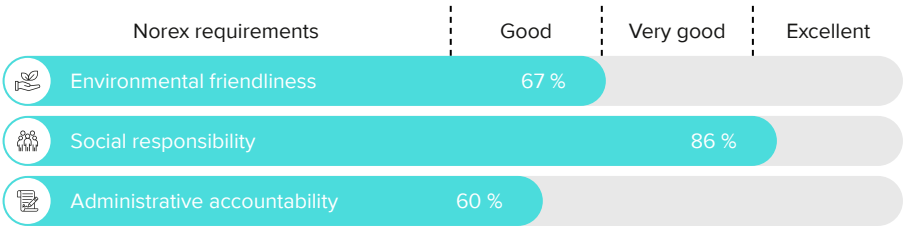
COLOR Ruby red

AROMA An intense bouquet with notes of boysenberries, fresh tobacco, cranberries, cinnamon, herbs, and leather.

TASTE Medium-bodied, warm, mineral-driven, juicy with berry flavors, cranberry-like acidity, elegant, and long on the palate. The classic Garnacha characteristics shine through, with an exemplary structure and focus.

WINE TYPE	Red wines	**PACKAGE SIZE**	6 bottle(s)
GRAPES	Garnacha 100%	**BOTTLE CLOSING**	Natural cork
MANUFACTURER	Castillo de Maetierra	**BOTTLE SIZE**	0,75 l
ALCOHOL CONTENT	14%	**PRODUCT NUMBER**	260036
SUGAR CONTENT	3 g/l		

Norex Responsibility Indicator: Castillo de Maetierra



Responsibility review has been conducted by Norex. Read more norex.fi/vastuullisuusmittari