

Spain, D.O. Calatayud | 2021
LA GARNACHA OLVIDADA

"Garnacha in its purest form"

Story Proyecto La Garnacha Olvidada shows what this grape variety is capable of. Old vines from the 1940s grow in the Ribota Valley at an altitude of 850 meters in iron-rich clay soil. Continental climate, high position, grapes handpicked in October, The 17 days of maceration and 10 months of maturation in French oak give all its peculiarities to this exceptional wine. This is Grenache from Aragon in its purest form. Prizes and appreciative reviews are enough to tell about the success of the project. Grenache, or Garnacha, is much more than the apple of the blend.

Producer "We are restless, creative, and rebellious. We are free thinkers who aim to revolutionize the wine world without losing our essence. We bottle stories and tell them as we go," says Ricardo Arambarri, CEO of Vintae. More than just a wine industry company, Vintae is a party you wouldn't want to miss. Fortunately, the invitation is included in every bottle, and there's no shortage of bottles. While Vintae's roots lie in Rioja, they operate in 15 different wine regions. Each wine has started as a project that challenges the traditional way of seeing and making wine. Vintae dares to dream, to try, to work hard, to change the world, and to have fun. "We are enthusiasts when it comes to wine. We make it, we drink it, and we even sell it." Vintae is a captivating company that is rewarding to follow. A visit to any of their locations is an eye-opening experience. Conversations easily shift from ancient Roman cellars to ultra-modern winemaking. Vintae is young in age but old in its roots—an entity that is radical, knowing what it is changing and why.

COLOR Deep dark red

AROMA Luscious black cherries on the nose, blackcurrants, dark plums, blackberries, cocoa, dark chocolate and herbs

TASTE Full-bodied, but at the same time gentle and juicy, currants, cherry, velvety tannins, herbal and chocolatey. Nuanced, elegant and well-balanced taste, which lingers in the mouth alternating between fruity and baked notes

TIPS FOR USE A fine meat wine for grilled meat, but also for white meat such as pork fillet with herbs and tomato wine reduction or veal, which is spiked with a drop of balsamico. Due to its acidity, this is also an excellent cheese wine.

vintae



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| WINE TYPE | Red wines | PACKAGE SIZE | 6 bottle(s) |
| GRAPES | Garnacha 100% | BOTTLE CLOSING | Natural cork |
| MANUFACTURER | Vintae | BOTTLE SIZE | 0,75 l |
| ALCOHOL CONTENT | 15,5% | PRODUCT NUMBER | 260046 |
| SUGAR CONTENT | 4 g/l | | |

Norex Responsibility Indicator: Vintae



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



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