



## Oiasso Garnacha

**Varietals:** 100% Garnacha.

**Vintage:** 2017

**Making:** created from the best adapted grape varietal in our poor and dry field, and climate conditions in our region. With more of 70 years old our vines suffer all the weather conditions, learning year after year how to bring an exceptional quality grapes every harvest.

Handpicked in small boxes to preserve the fruit, at the optimal ripeness point, been the last grapes to come in our facility, dose delicate grapes are destem and cold soak, the alcoholic fermentation runs slow and cold this is carried out by the natural yeast. A post fermentation skin contact helps the wine to ripen and soften the edges, it has had extended skin contact for 60 days.

For finishing the aging if this wine we sent this wine into French oak barrels for 10 months. This creates a wine soft balanced and in harmony.

This wine is the result of the fully dedicated dream of the winemaker and in each step of the process to get expression in all bottles, a delicate wine with Atlantic influences and delicate notes.

### TASTING NOTES

**VISUAL:** deep colour, picota cherry colour with purple shines.

**NOSE:** Intense and attractive spice with mineral notes, with a Mediterranean profile, in combination with many types of red fresh berries. Completing the complexity with lightly toast notes because of its barrel aging

**PALATE:** Silky and gentle entry. Round mouth feeling with soft and friendly tannins. It highlights the elegance and freshness that is characteristic of this vintage in our region, Balanced acidity and sweet notes typical of this Grenache varietal.

**PARING:** Ideal to combine with whatever roast meat or fish. Perfect paring with vine stem roast sardine (typical Spanish) or a good barbecue with friends. Our daring suggestion is pairing with grilled seafood.

**SERVICE:** Ideal temperature service 16º-17º C