



CORONA DE ARAGON OLD VINE GARNACHA 2014

HISTORY

Grandes Vinos has the distinction of working with vineyards in each of the 14 growing areas of D.O.P. Cariñena. The result is a depth of product offering that is a perfect complement to the spirit of creativity and innovation that has defined the company since it was founded in 1997.

REGION

Cariñena D.O.P., Spain

VARIETAL

100% Garnacha

VINEYARDS

Grandes Vinos encompasses five distinct winery partners that work in collaboration under one technical team to source and vinify fruit from 10,000 acres of vineyard. The altitude of plantings spans 1,000 to 2,800 feet, with over 1,800 feet in vertical variation to choose from. About one third of the company's total production is dedicated to Garnacha, although the company is also well known for the local Cariñena variety and many others. The range of vineyard plantings allows the winemaking team to isolate a tremendous specificity of styles and to parcel-select wines from entry level to premium.

VINTAGE

A very dry May and June, and then a very rainy July, with a very dry August to follow. The plants held well with active green leaves until well into the harvest. In general we had good production volumes in all varieties, except for Syrah, where we had less than 50% of normal areas, we believe that due to a weather problem, in flowering/fruit setting. We started the harvest the first days of September with the whites, to maintain the concept of fresh wines of the previous years. Then continued with selected rosés of little degree, obtaining wines with lots of fruit, fresh and little color, then following with the reds. In the third and fourth week of the harvest (normally our harvest lasts 10 to 12 weeks), we had humidity in the morning and without wind, so we had to stop harvesting at dawn, but thanks to the good health of the vineyards, and to those who did not have moth attacks, it was not a real problem.

WINEMAKING

The Garnacha is aged for 5 months in oak barrels (50% American, 50% French), and the Cariñena is aged in French oak barrels for 5 months.

TASTING NOTES

Deep ruby color. Intense smoky and spicy aromas of thyme, paprika and clove. Fruity blackberries and cherries are looming beneath. It has a medium plus density with intense flavors of raspberry jam and cinnamon.

WINEMAKER
Marcelo Morales

TECHNICAL DATA
pH: 3.45
Total Acidity: 5.3
Residual Sugar: 2.65 g/L
Alcohol: 14%
Production: cases: 12,500