







Laventura Garnacha 2022

Varieties Grenache noir 100%

Tudelilla - Rioja Oriental

Production 2.820 bottles

Origin

Vineyard

Cellar

Tasting note

Allergens

Energy

This is our interpretation of the grape variety named Garnacha in Rioja, which is indigenous to the north of Spain. We aim to reflect the characteristics of this grape variety from vineyards that are planted on the south eastern slope of the Sierra la Hez mountain range, near the village of Tudelilla in Rioja Oriental. We select old, low yielding dry land farmed goblet vines planted on the round rocky alluvial soils in this part of Rioja for this wine.

The grapes are destemmed and berry sorted before being fermented in concrete tanks for 10 days. We pump over once a day during the fermentation to homogenize and monitor the fermentation. The tanks are then pressed and the wine is racked clean and left to age in large oak fudre's for one year. In the cellar we aim to maintain the fruit and express our impression of the terroir, variety and vintage in Rioja.

This wine has wine has a light red colour with a nose of red cherry, raspberry and strawberry. On the palate the same fruits are complemented by black currant and black cherry. It is dry, smooth and long. Very complex with a great amount of fruit.

Contains sulphites

8okcal/100ml

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Alcohol 14,5% - Total Acid 5,9 g/l - pH 3,3 - RS 1,0 g/l - Total SO2: <50 mg/l

Bottle Barcode: 8415001432279 - **Case Barcode:** 18415001432276 - **Consumer information:** Intended for the adult population who do not suffer from allergies or intolerances to sulphites. Not recommended for pregnant women. Product ready for consumption. Keep in a cool, dry place, protected from light and without vibrations.



