

EL ABUELO

de Piqueras

GARNACHA TINTORERA

“Unoaked wine made from sustainably-grown grapes from our select plots located at the heart of the Almansa region at an altitude of over 750m”

GRAPE VARIETY:	100% Garnacha Tintorera
D.O.P.:	ALMANSA
CURRENT VINTAGE:	2018
VINEYARD:	25-35-year-old dry-farmed bush vines 750-850 metres altitude Organic farming methods Nutrient-poor and limestone-rich soil Scarce rainfall

VINIFICATION:

Garnacha Tintorera grapes, indigenous to the D.O.P. Almansa wine region and unique for their dark purple flesh, are sourced from trellised and bush vines of 25-35 years of age. Grapes are harvested during the second week of September followed by a very short maceration with the skins to preserve the fruit and soften the tannins and then fermentation at low temperature during 15 days.

TASTING NOTES:

Garnacha Tintorera characteristically has a vibrant deep colour with rich aromas of cassis, sweet strawberries and raspberries and sage. On the palate, this unoaked medium-bodied red wine is full of lingering flavours of ripe plums, black pepper and herbs. Enjoy this smooth red on its own or with grilled, roasted or fried dishes, barbecued red meats, rice dishes, cured salted meats (jamón, chorizo, etc.) and mild cheese.

Best served at 16-18 °C



PIQUERAS

BODEGAS Y VIÑEDOS