

# VALCANTO

## GARNACHA TINTORERA

<b>D.O.P.</b>	ALMANSA
<b>VINEYARD:</b>	700-800 metres altitude, 40-60-year-old dry-farmed bush vines planted in cool and sandy plots to obtain a wine with sweeter tannins whilst preserving the fruit on the palate, nutrient-poor and limestone-rich soil, scarce rainfall, organic farming methods & sustainable winery practices
<b>HARVEST:</b>	hand harvesting during the first week of October selecting the best small bunches of grapes with optimal maturity
<b>VINIFICATION:</b>	continuous maceration at 25° C during 2 weeks to preserve the primary aroma of the fruit and not extract too much tannin on the palate
<b>AGEING:</b>	6 months
<b>TYPE OF CASK:</b>	American fine grain medium-toasted oak casks (300 L)
<b>AWARDS:</b>	<b>GOLD</b> – Berliner Trophy 2019 (2016 vintage) <b>GOLD</b> – Berliner Wein Trophy 2018 (2015 vintage) <b>SILVER</b> - Mundus Vini 2017 (2014 vintage) <b>BRONZE</b> – Decanter World Wine Awards 2017 (2014 vintage) <b>GOLD</b> – Berliner Wein Trophy 2016 (2013 vintage)

### TASTING NOTES:

Full-bodied red wine with deep colour, aromas of cassis, sweet strawberries and raspberries and sage. Good structure and balanced acidity with firm, polished tannins. Enjoy this juicy red on its own or with roasted or grilled red meat or game bird dishes.

### FOOD PAIRING:

Enjoy this award-winning wine simply by itself or accompanied by tapas, red meats served with rich sauces, grilled or barbecued red meats or small game birds and semi and fully matured cheeses.

Best served at 16-18 °



**PIQUERAS**  
BODEGAS Y VIÑEDOS