

ferrous clay, extending over 6,7 hectares and located at an altitude of 580 meters high in eastern Rioja, providing the perfect environment.

The vines (with a minimum age of at least 36 years) enjoy constant breezes in the summer and important temperature differences during the day and night.

All of this reinforces a tailor-made, biodiversity project that further strengthens this plot's natural balance and enables us to hand-pick a strict selection of its best bunches.



GARNACHA 2019

SINGLE ESTATE WINE DOCA RIOJA **LIMITED EDITION OF 5.350 BOTTLES**



16/18°C



Vol. 15,0%



100% Garnacha



14 months in French Allier 225-liter oak barrels.



This wine is filled with bright, medium-red cherry colour. It displays intense aromas with fine nuances of red fruit (cherry, redcurrant), as well as floral notes of lavender and spicy touches. Very expressive and varietal. Smooth on the palate with hints of red fruits and fresh spices.

Delicate, elegant and vibrant throughout. Very long aftertaste.



la gargantilla

Garnacha

RIOJA

It matches perfectly with white meats such as poultry, pork, duck magret or grilled lamb as well as with red meats, such as stews and beef casseroles or barbecued meat. It also pairs successfully with grilled vegetables and/or rice or pasta dishes. Delicious with cured and semi-cured cheeses.



93 points Tim Atkin 2023 James Suckling 2022 91 points Guía Peñín 2023





