

vintae

Revolutionary Wineries

Proyecto
Garnachas



¿Why Garnacha?

For historical reasons: it has had a relevant role in our recent past.

- Because of its enormous potential: having been previously underrated.
- Most widespread Spanish variety throughout the world.
- 80,000 ha in France (10%) 62,000 ha in Spain (6%).



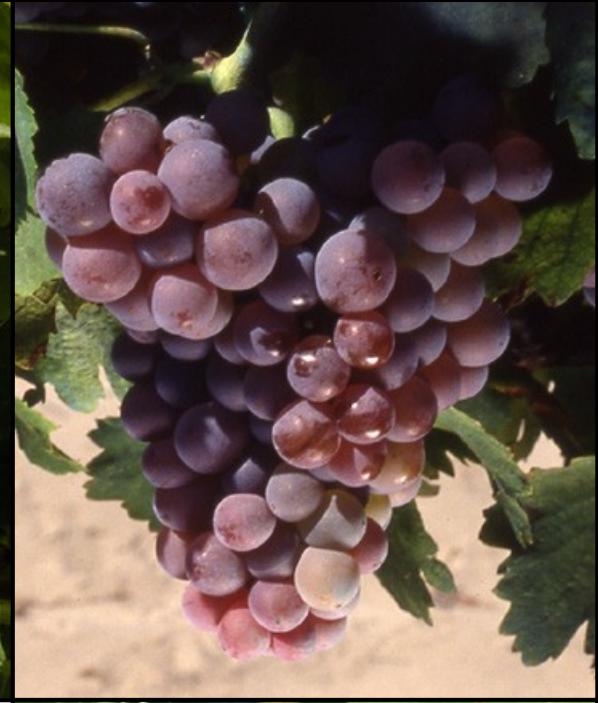
Characteristics of the Garnacha variety

- Light green color vegetation, with a special shine.
- Vigorous.
- Hairless leaves (glabrous).
- Drought resistant.
- Odium resistant.
- Susceptible to coulure: low production.
- Susceptible to loss of quality when production levels are high.



Characteristics of the Garnacha variety

- Late ripening.
- High alcohol content.
- High acidity (low pH).
- Moderate coloring intensity under usual growing conditions.
- Outstanding aromatic notes of red fruits.
- Pleasant sweet character in the mouth, with little tannicity.

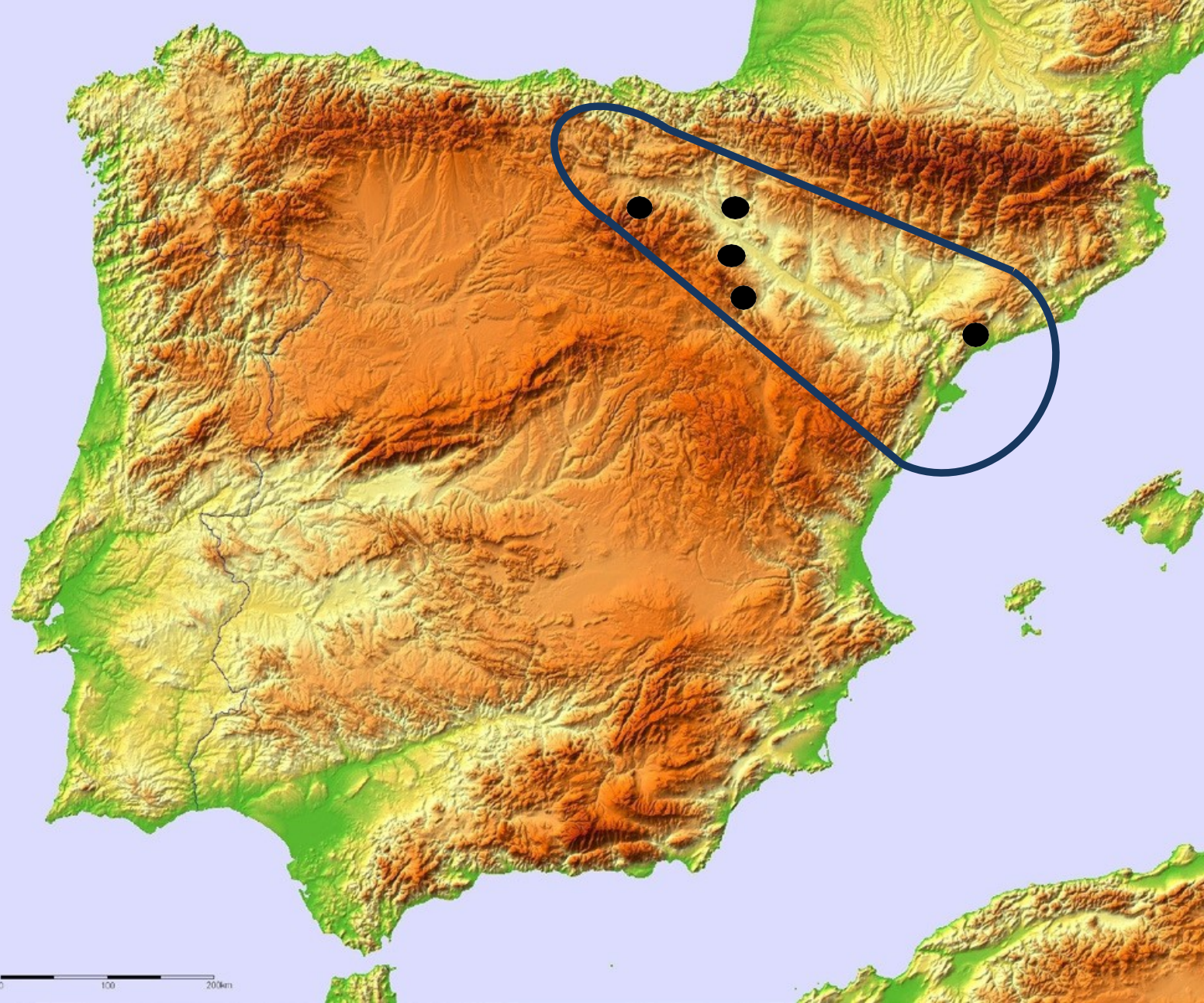


Garnacha Proyect mision

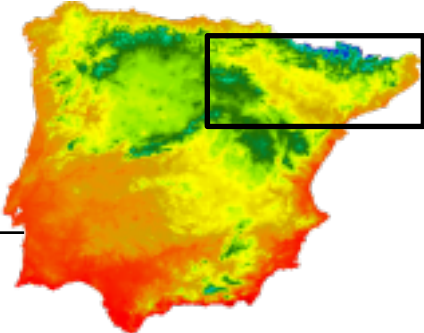
To show different versions of an emblematic variety, trying to reflect the substantiality in the different areas (“terroirs”) where the ganacha was cultivated in a traditional way.



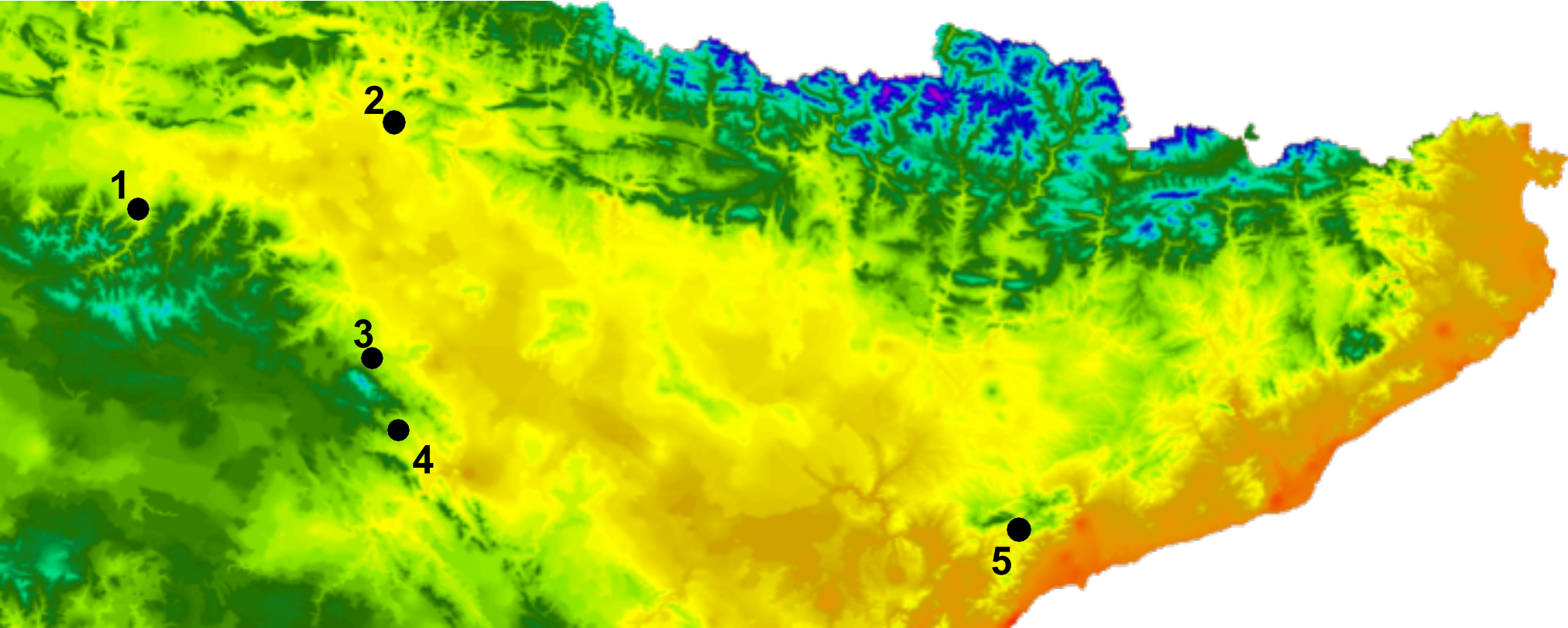
Garnachas proyect along Ebro valley.



Temperature map in Ebro Valley

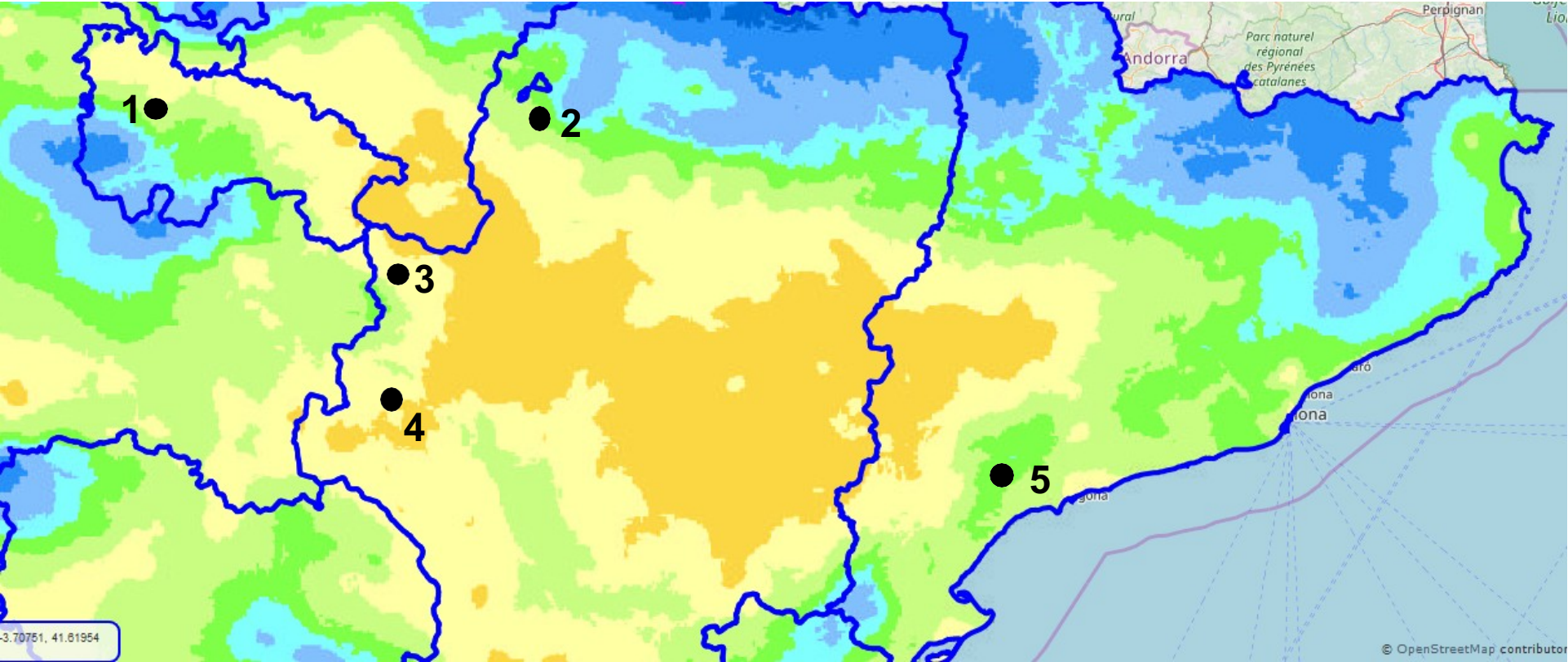


1- Rioja 2- Pirineo 3- Moncayo 4- Calatayud 5- Priorat



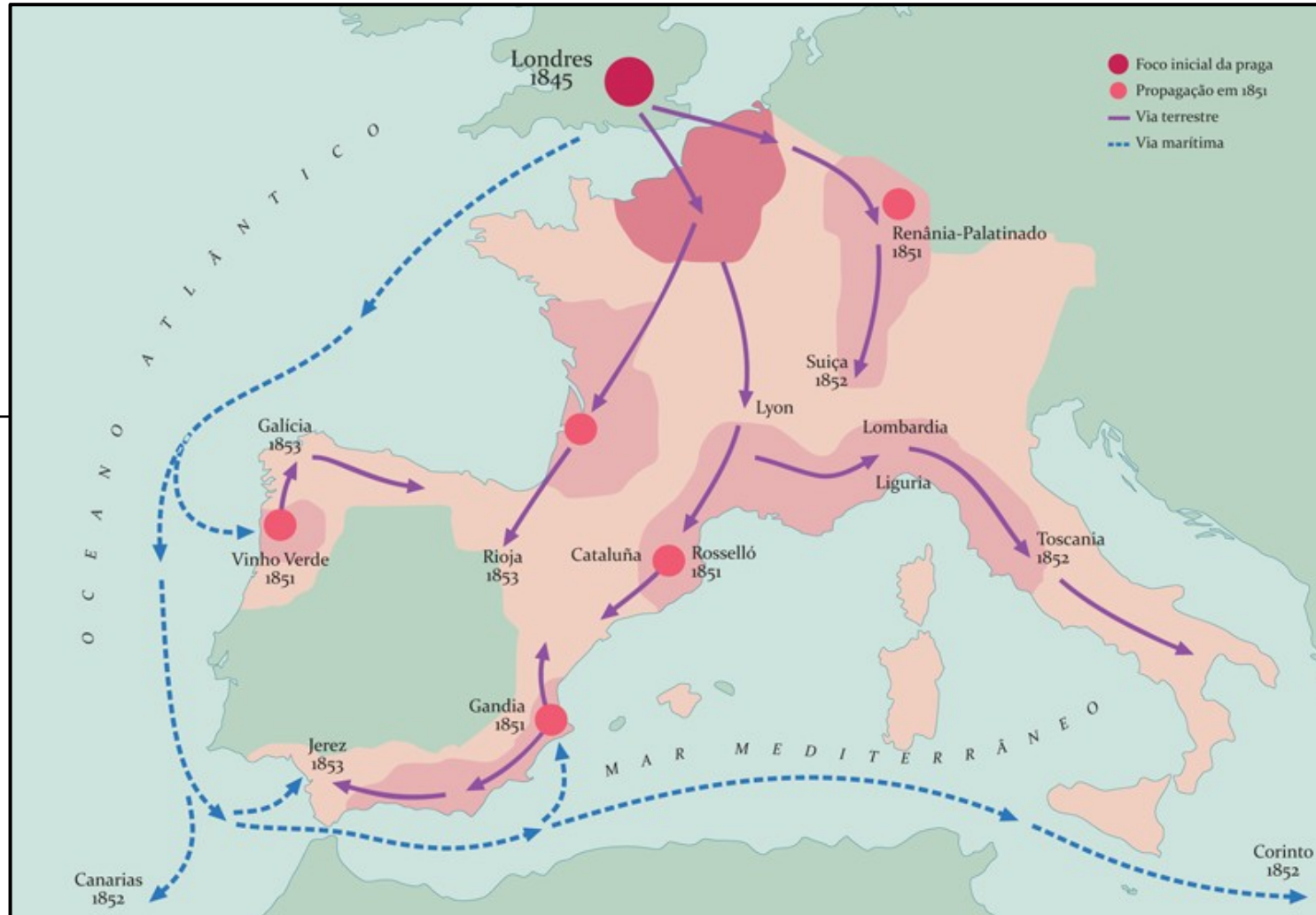
Precipitation map in Ebro Valley

1- Rioja 2- Pirineo 3- Moncayo 4- Calatayud 5- Priorat



Why its vineyard was extended?

- Resistance to Powdery Mildew.
- Powdery Mildew affected Europe in 1850
- The disease affected harder in 1900, because of the post-filoxelic vineyard.



Propagation of the powdery mildew invasion in Europe from 1845 onwards.

Why was it abandoned?

- "Floral fragility": few flowers manage to become fruits (berries) when the weather is adverse.
- Irregular production.
- Quality suffers greatly when yields increase.
- Many interventions are required in the vineyard. Cluster expensive to harvest manually.
- Susceptible to Botrytis and may present rot problems.



Why now?

- Variety very well adapted to climate change. Late ripening, resists drought very well and preserves acidity very well.
- Increased knowledge of the diversity of the plant material (clones and biotypes).
- Aromatic qualities.
- It has incredible enological potential when the combination of "old vineyard + fresh climate" coincide.



The result: pure “terroir”

Five wines that show the splendor of Garnacha in five different circumstances.

GARNACHA	REGION	HEIGHT	SOILS	ORIENTATION
De la familia Acha	Rioja	600	Clay soil	Norte
Perdida del Pirineo	Pirineo aragonés	790	Arcillo calcáreo	South-east
Salvaje del Moncayo	Moncayo (Aragón)	810	Stony ground	North
Olvidada de Aragón	Calatayud, DO (Aragón)	850	Ferrous, clay soil.	South
Fosca de Priorat	Priorat, DO	310	Slate	South-east
De Hielo (dulce)	Rioja	600	Clay soil	North

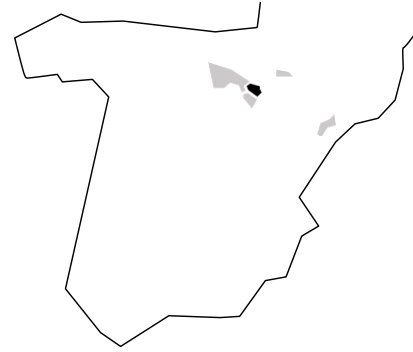


La Garnacha Salvaje del Moncayo







- Area under the influence of the Moncayo.
- Extreme weather, both for temperatures and scarce rainfall.
- Garnacha vineyards old and abandoned.



La Garnacha Salvaje del Moncayo



Fresh and fruity explosión

-  **Vineyard:** Vineyards are located in a watershed area, on the north face of Moncayo. Soil is rocky with a high percentage of slate and pebbles. High altitude, over 800 m.
-  **Harvest:** Manual harvest of selected grapes at the middle of October.
-  **Aging:** 5 months in French oak barrels.
-  **Colour:** Medium-deep garnet colour with bright red edge.
-  **Nose:** Intense and elegant red berry fruit character, with tobacco and herbs notes.
-  **Palate:** Rich and fruity with well balanced freshness. Elegant, with unique varietal characteristics and long aftertaste.



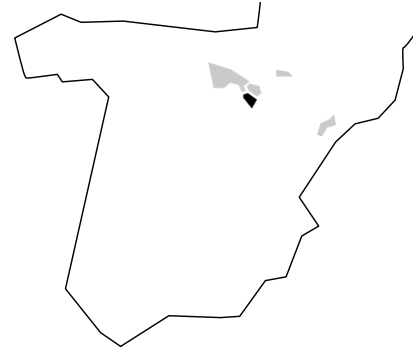
La Garnacha Olvidada de Aragón

- Traditional area of Garnacha, many vines have been uprooted.
- Extreme weather, both for temperatures and low rainfall.


Where the garnacha gives its best.



La Garnacha Olvidada de Aragón



Garnacha from Aragon in its purest state.

 **Vineyard:** Old vineyards, planted in the forties, on ferrous clay soils with boulders in the Ribota Valley, with an average altitude of 850 meters. The weather is warm continental.



Harvest: Manual harvest of selected grapes at the middle of October.



Aging: 10 months in new French oak barrels.



Colour: Mature red cherry with deep edges.



Nose: Intense with dark red and black fruits with roasted and cocoa notes.



Palate: Smooth and fruity wine, complemented with gentle tannins. Intensive character that fills the mouth and leaves a long aftertaste.



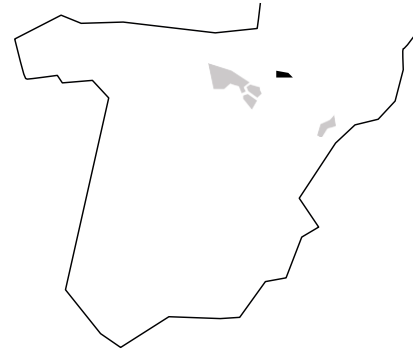
La Garnacha Perdida del Pirineo

- Vineyards located in Uncastillo.
- Extreme weather, contrast between Summer and Winter.







The essence of Pirineo in a glass of wine.



La Garnacha Perdida del Pirineo



The soul of high altitude Garnacha.

-  **Vineyard:** Organic vineyards, planted in 1999, located 800 metres above sea level at the northern tip of the province of Zaragoza. Southeast facing slopes with chalky clay soil, surrounded by typical Mediterranean forest. Low production (2-3 thousand kg/ha).
-  **Harvest:** Manual harvest in the middle of October.
-  **Aging:** 12 months in French oak barrels.
-  **Colour:** Intense dark cherry colour with deep garnet edges.
-  **Nose:** Delicate and highly complex aroma. The combination of ripe black fruits, (blackberries, raspberries and cranberries), orange peel, pepper and balsamic flavors (dill, rosemary and laurel).
-  **Palate:** Balanced, fresh and pleasant wine with smooth tannins and long, buttery finish.



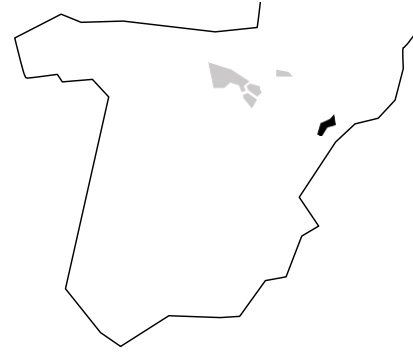
La Garnatxa Fosca del Priorat

- Zone characterized by its slate soils.
- Cultivation on hillsides and terraces.
- Gentle, Mediterranean climate.







A new expression of
Garnacha.



La Garnatxa Fosca del Priorat



The character and the personality of a unique territory.

-  **Varieties:** 100% Garnacha.
-  **Vineyard:** Over 60 years old vineyards, located between 300 and 400 metres above sea level on the terraced slopes of Molar (Tarragona).
-  **Aging:** 10 months in new and used French oak barrels.
-  **Colour:** Intense ruby red with deep edges.
-  **Nose:** Interesting bouquet where the varietal characteristics are perfectly combine with mineral and oaky touch.
-  **Palate:** Rich and tasty wine, with great balance, elegance and harmony. Right amount of acidity emphasizes its drinkability and leave pleasant aftertaste.



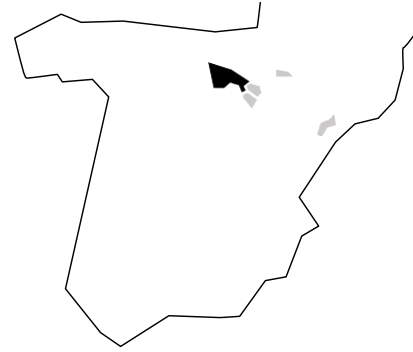
El Garnacho Viejo de la Familia Acha

- Historical importance of the garnacha, which gave prestige to Rioja.
- Centennial vineyards, manual selection, traditional treading and elaboration, elaborated by the Acha family.


Traditional and very limited production




El Garnacho Viejo de la Familia Acha




Maximum expression of grenache from La Rioja.


 **Vineyard:** The Acha family vineyards, planted in 1906, located on 600 metres above the sea level in Cárdenas (La Rioja) on a ferrous clay soil.

 **Harvest:** Manual harvest.

 **Aging:** 36 months in new French oak barrels.

 **Colour:** Dark red cherry colour.

 **Nose:** Intense and multi-layered aroma, with notes of ripe black fruits, chocolate and truffles.

 **Palate:** In mouth is pure elegance, showing delicate mature red fruits with hint of tobacco, spices, and mineral touch. The tannins are soft, followed by a long, fruity finish.



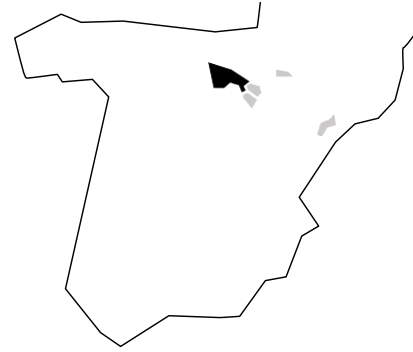
La Garnacha de Hielo

- Harvest at -7 orC, in December.
- Maximum concentration in the grape.
- Manual spindle pressing, to remove the nectar without breaking the crystals of the frozen water.







Just 1,750 bottles



La Garnacha de Hielo



A delicious rareness.

-  **Vineyard:** More than a century old vineyard, planted on ferrous-clay soil at around 600 metres above sea level.
-  **Harvest:** Manual harvest at 5,5 °C below zero.
-  **Aging:** 18 months in French oak barrels.
-  **Colour:** Red cherry colour with ochre edges.
-  **Nose:** Subtle and complex aroma, with notes of ripe black fruits, quince, dried apricot, orange peel and aromatic herbs.
-  **Palate:** Dense, glyceric and tasty wine, with long aftertaste full of ripe fruits and liquor.





**Long live
Garcha!**
