

CASA CASTELLANO, Garnacha Reposada 2018

General Information

Producer:	Bodegas Navarro López
Quality:	Vino de la Tierra de Castilla
Region:	Castilla-La Mancha
Varietal:	Garnacha
Type:	Red wine
Climate:	Continental

Analyse

Alcohol %vol.:	13,5
Residual sugar g/l:	15
Total acidity g/l:	5,30



Vineyard

The vineyards are situated in the province of Ciudad Real, which belongs to the IGP Vino de la Tierra de Castilla. Soils are mainly from clayey lime and the average age of the vines is 20 years.

Harvest

After regular checks of the maturity of the grapes, our technical team determined the optimal moment for the harvest, towards the end of September/beginning of October 2018.

Vinification

Low temperature maceration, followed by temperature-controlled fermentation in stainless steel tanks at 22 – 24° C during 9 – 10 days. Malolactic fermentation. Short oak ageing during 3 months in 225 L barrels of French oak.

Character

Deep mature red color (garnet) with violet notes. In the nose it is rich in aromas of black fruit, with a touch of spices and vanilla. On the palate it is a smooth, well rounded and fruity wine with sweet tannins and a creamy finish.

Serving Temperature: 14-17 °C

Serving Recommendation: To accompany rich savoury stews and braised meats