

Garnacha Cariñena Mataro 2018

Variety: 58% Garnacha - 27% Cariñena - 15% Mataro

D.O: Colchagua Valley - Apalta

Vineyard of Origin: La Roblería Vineyard, Apalta

Block: 28

Soil: Block 28 is planted on a hillside in Apalta. Its soils have some clay and contain around 50% angular colluvial stones of different sizes. Throughout the profile there are stones, rocks and orange granite. This is considered to be a very poor soil with high-quality conditions for these Mediterranean varieties. This hill faces west and is terraced. This enables the clusters of grapes to ripen fully, which is very important for the Cariñena and Mataro (Monastrell or Mourvèdre) varieties.

Vintage: 2018 was a relatively cool year, enabling gradual ripening. This favoured better fruit expression, good levels of acidity, moderately low alcohol levels, optimal organoleptic qualities and aromas and ripe tannins.

Harvest: The Garnacha grapes were harvested between 9 and 10 March, the Cariñena on 16 March and the Mourvèdre also on 16 March. The 3 varieties are in the same block. However, they are harvested at different times because the ripening process for each variety is different and the harvesting date for each was decided by tasting the grapes. The 3 varieties of grapes were all hand-harvested into 12-kilos bins and transported to the winery for further selection.

Fermentation: First the clusters of grapes were selected and 50% of them were crushed. Next, the grapes were put into small open 400-kilo containers, where they underwent a pre-fermentative maceration for 3 to 5 days. Then they were fermented gently and slowly, at a low temperature of between 22°C and 26°C (72°F and 79°F), with 2-3 pump-overs each day. Next came a post-fermentative maceration for one to two weeks to ensure balanced tannins.

Ageing: 100% of this wine is aged in 2,500-litre foudres for approximately 1 year

Technical Data:

Alc/Vol: 14.0% GL

Ph: 3.19

Acidity: 5.75g/L (Tartaric Acid)

Residual Sugar: 1.95 g/L

Ageing Potential: This wine is ready to drink now but will become more complex over the next 3 to 6 years if stored at controlled temperatures with minimal light exposure.

Winemaker Comments

This GCM blend is an intense red colour with violet hues. The notes of fresh red fruits, such as raspberries and cassis, are very noticeable on the nose. It also has some earthy notes and a hint of black pepper. The palate of this medium-bodied wine is highly expressive and very refreshing because of its high acidity, with lots of fruit, such as cherries. It has smooth tannins and is long in the finish. This wine reflects its origins and, being a blend of three varieties, it is a complex wine. It has red fruit from the Garnacha, structure from the Cariñena and some animal notes from the Mataro. It has not been filtered or clarified, so a natural sediment may appear over time.

We recommend serving this wine at between 14°C and 17°C to maintain its freshness. This is a very food-friendly wine, that pairs well with mature cheese, cold cuts, such as Serrano ham, Spanish paella, lamb and pork. It is also delicious by itself, sitting on the terrace. We recommend decanting this wine 30 minutes before serving.

