

Product code: 4363

DE ANDRES SISTERS, GARGANTA DEL AGUILA, GARNACHA DE GREDOS, DOP CEBREROS, SPAIN, 2019



Technical Details

Varieties:

Garnacha 100%

ABV: 14%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

No oak treatment

Producer Profile

A project between sisters, Ruth & Ana de Andres, Garganta del Águila is produced from selected parcels of high altitude Garnacha, grown on the distinctive decomposed granite soils of the Gredos Mountains (west of Madrid).

Vines scratch out an existence in these once abandoned vineyards, up at 1,007 metres close to the walled town of Avila, dotted amongst huge granite outcrops, with roots sunk deep into the sand-like soils. With a long standing fascination for the wines from this region, it was just a matter of finding the right vineyards and the right people. After speaking to various contacts Ruth & Ana came across a small winery, with 8 partners (the youngest of whom was 70 years old!), who had access to incredible old plots of bush vine Garnacha on these very particular soils. All of the plots are smaller than 1 hectare; yields are super low, and currently they hand-harvest from across 90 different sites in order to produce this wine. The idea was to produce a youthful wine from these old vines; with a focus on purity and an unencumbered expression of the variety and terroir. Ruth describes this as a 'down-to-earth wine' ... it's not over manipulated in the winery and is more commercial and approachable in style than some. Ruth & Ana are now on their fifth vintage and the collaboration is going from strength to strength.

Viticulture

For this project, Ruth & Ana seek out small parcels of old bush vines with otherwise would have remained abandoned and utilising the amazing quality fruit that they yield ... their project has also brought young people back to the winery and secured its future in a small way. Vineyards all less than 1 hectare, low yielding, with all work done by hand, in part due to the inaccessibility of many of the plots.

Winemaking

Short maceration of the grapes, fermentation is carried out in concrete with natural yeasts, racked into concrete for 8-10 months with no fining or filtration and then bottled with a very low dose of SO₂ (40-50ppm). The idea was to produce a youthful wine from these old vines with as natural a process as possible with indigenous yeasts and some biodynamic practices. No fining or filtration, with a focus on purity and an unencumbered expression of the variety and terroir. Ruth describes this as a 'down-to-earth wine' ... it's not over manipulated in the winery and is very approachable in style.

Tasting Note

Raspberry and wild strawberries, together with herb like aromas such as origano and thyme. In the mouth, it is soft and velvety. Fresh and vibrant, it leaves a fine aftertaste reminding the same herbal aromas as in the nose.

Food Matching

It pairs beautifully with delicate meats, as poultry meat. Also perfect for rice and pasta dishes. Creamy cheese and charcuterie plates.