

Product code: 3707

EL Escoces Volante, El Mondongo, Vino Tinto de España, Spain, 2015



Producer Profile

Norrel Robertson is a master of wine, consulting and making wine around the world.

Norrel also owns a little patch of land, high up in the rugged landscape of Calatayud, where he tends to gnarly, old Garnacha vines in poor mineral soils: poetic symbolism for this rebellious Scotsman who won't be tamed. To look at his labels is to realise his irreverence for the local law. With his wild winemaking techniques, Norrel is making his mark on this region with raw, fantastically assertive Garnacha wines.

Viticulture

EL MONDONGO – the guts, the insides!! When they ferment their single vineyards they use all the parts and parcels. A blend of 5 separate vineyard parcels to create an aromatic synergy between old vine Garnacha, Syrah and other indigenous varieties such as Moristel, Bobal and Garnacha Blanca.

Winemaking

Spontaneous fermentation in open top fermenters, hand plunging and no pumping whatsoever to maintain a gentle extraction. Aged sobre lías for 18 months on fine lees in a mixture of 875 to 1000 litre eggs before assembling and final bottling with no fining or filtration.

Technical Details

Varieties:

Garnacha Tinta Fina 85%
Syrah 11%
Others 4%

ABV: 14.5%

Closure: Technical cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

No oak treatment

Tasting Note

Wildly aromatic with notes of wild red fruits and spice. The Syrah brings flesh and freshly ground pepper to the mix, whilst the subtle seasoning of Moristel, Garnacha Blanca and Bobal (locally known as Provechon) add gentle notes of lemon thyme and other Mediterranean herbs (ajedrea). A classic field blend from 5 parcels that redefines the concept of Old Vine Garnacha in Aragón.

Food Matching

Tuna belly, lamb and tapas.

Awards

Jancis Robinson 18.5 Points

Mostly old-vine Garnacha blended with Syrah, Moristel and Bobal (also known as Provechón here). The wine comes from five different blended plots surrounded by shrubs of Mediterranean herbs (especially Satureja montana – winter savory). Fermented and aged in cement eggs and tinajas (clay vessels). The nose is unbelievably herbal and spiced, very complex bouquet (thyme, rosemary, medicinal herbs). The fruit is below the herbal layers; it has an elegant and fragrant expression. This is a classy Garnacha style – fresh, delicate and far removed from the orthodox powerful style. The fruit and the tannins are extremely mellowed. It is a burgundian style of Garnacha. Like entering a herbal remedy store! This is at the pinnacle of delicacy for Garnacha. Amazing! FC, 18.5, Feb 2019 Drink 2018-2025