



Luis Marin, Vida Essentia Garnacha, DO Cariñena, Spain, 2024

PRODUCER PROFILE

Blessed with an abundance of sunshine that is tempered by the strong Cierzo wind that flows through the Ebro Valley, cooling the vines and the people alike, the Ignacio Marin family have deep roots in the Cariñena region.

With a winemaking heritage stretching back centuries that is matched by a generation long devotion to Garnacha they take the abiding view, cherishing the old vines they tend, eschewing the modern day pressures to grub them up. Upon that long held belief and resolute defiance their reputation has been built. They strive to create wines of incredible value and varietal character true to their quiet corner of Spain.

VITICULTURE

Produced from 25 year old Garnacha vines, grown in the regions stony, limestone soils.

WINEMAKING

Grapes are gently pressed and fermented in temperature controlled stainless steel before ageing in old American and French oak for 3 months.

TASTING NOTE

Beautifully fleshy Garnacha with elegant, smooth tannins and fresh raspberry, black cherry fruit, with a subtle hint of mocha through to the finish.

FOOD MATCHING

A truly versatile red wine, try with rice dishes, lighter meat, salmon and can even handle a little spice.



Product code: 4588

TECHNICAL DETAILS

Varieties:

Garnacha 100%

Features:

Vegetarian

Vegan

Lightweight bottle

ABV: 13.5%

Closure: Screw cap

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 3 Months

Type: French and
American Oak

% wine oaked: 100

% new oak: None

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