



# Vides Singulares, Com Pasion Garnacha, DOP Cebreros, Spain, 2019

## Viticulture

Grapes from several selected plots of land within Cebreros, grown on 70 year+ old bush vines that are all tended by hand without fertiliser or herbicides. Soils are mostly granite and silt-sandy texture.

## Winemaking

A manual harvest and then 70% of the harvest is destemmed before pressing. Fermented with autochthonous yeasts in 8,000 litre cement tanks. Fermentation lasts from 15 to 20 days then aged in 55 hl French oak barrels.

## Tasting Note

Another fine example of a well made, pure Garnacha wine. Cherry red in colour. On the nose we find wild rose, wild red fruits and fennel followed by fresh summer red fruits of raspberry and red currant, supple tannins and a well rounded finish.

## Food Matching

Cheese, pasta, salted fish and stewed poultry

## Awards

**Jancis Robinson 17.5 Points**



Product code: 4554

### Technical Details

#### Varieties:

Garnacha 100%



**ABV:** 14%

**Closure:** Natural cork

**Colour:** Red

**Style:** Still wine

**Case Size:** 6 x 75cl

#### Oak Ageing

**Time:** 8 Months

**Type:** 55hl French Oak

**% wine oaked:** 100

**% new oak:** None

[Order online](#) or email [orders@alliancewine.com](mailto:orders@alliancewine.com)