



EL Escoces Volante, El Mondongo, Vino Tinto de España, Spain, 2018

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.

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.



Product code: 3707

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 Ageing

No oak ageing

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