



VENTILADOR GARNACHA RED



Vineyards: From our own vineyards (Bodegaza and Las Cellas) that are over 25 years old and have an average production of 2.5 kg per vine.

Varieties: 100% Grenache native to the land.

Harvest: When the grapes reach their optimal phenolic maturity, they are manually harvested in small-capacity containers (about 200 kg to avoid crushing the grapes), they are immediately transported to a cold room and remain for 48 hours at 4°C. of temperature to favor the extraction of primary aromas, after this time the grapes are transported to the winery in a short space of time.

Elaboration: Partial destemming and soft crushing of the grape, it undergoes a pre-fermentative maceration for 5 days at 10° C. To obtain more fruity aromas typical of the variety and greater color intensity, after 5 days, we increase the temperature of the tank and begin controlled fermentation with autochthonous yeasts in stainless steel tanks at 25° C. carrying out successive daily pump-overs to achieve greater aromatic quality and structure in the mouth, after 10 days devat the wine bud, and once the malolactic fermentation with autochthonous bacteria is finished, 30% of the total volume of the wine remains for 3 months in 600-litre French oak barrels, after which time it is mixed with the total volume of the wine that is in the tank and the final blend is made. With this barrel contribution we seek complexity and elegance in the wine, and the elaboration process is already considered finished.

Tasting notes: Intense cherry red color with violet tones. On the nose it is fresh, intense and very aromatic, with pleasant notes of red and black berries, typical of the variety, with a background of milky notes. On the palate it is a very balanced wine, with a very pleasant mid palate and elegant and delicate tannins. It is an easy to drink, tasty wine, with a long and intense retro-nasal aroma where nuances of red and black fruits can be appreciated.

Pairing: Ideal for all kinds of pasta, cheeses and white and red meats.

Conservation and serving:

- Temperature of serving between 14 and 16° C.
- Storage temperature between 12 and 15° C. avoiding sudden temperature variations.

Consume preferably within 2-3 years from the date of sale.