

## Víña Alarba

## Viña Alarba - Garnacha Viñas Viejas.

**Vintage:** 2007. A cold dry winter was followed by a long warm growing season, with little rain in the months leading up to the harvest. This produced a small harvest of high quality fruit.

**Grape Varieties:** 100% Old Vine Garnacha from our own goblettrained vineyards of at least 40 years old. Production is under 2,500 Kg per Hectare (1 ton per acre).

**Areas of Production:** From the Calatayud Denominación de Origen, at altitudes of between 680 & 1,050 metres, from the villages of Acered, Alarba, Munébrega, Carenas, Castejón de Alarba, Abanto, Sediles and Mara. The mountainside vineyards, on soils of slate and quartzite, produce wines with a distinctive mineral quality.

**Winemaking:** The first selection of grapes took place in the vineyard. The grapes were hand-picked, during the second week of October, and after further selection in the winery, were crushed. Fermentation took place in stainless steel tanks at between 26°C & 28°C. The malolactic fermentation took place in underground concrete tanks.

**Tasting Notes:** Intense cherry-red colour with notes of violet. Aroma of stone fruit, peach & blackcurrant, laid over floral tones, dried fruits and spices. On the palate it is meaty with the sweet tannins and fruit that are typical of the Garnacha grape.

**Presentation:** Bordeaux bottle. Elite UV resistant bottle of 0.75L. Packed in 6 or 12 bottle cases.

**Gastronomy:** Perfect for a wide range of food matches including stews and meat dishes.

Service: Serve at a temperature between 16°C & 18°C.

## Awards:

Viña Alarba Old Vines 2001, The Wine Advocate 89 points. Viña Alarba Old Vines 2003, The Wine Advocate 88 points. Viña Alarba Old Vines 2004, The Wine Advocate 90 points. Viña Alarba Old Vines 2006, The Wine Advocate 88 points. C. de Maluenda Viñas Viejas 2004: Gold Medal. IBERWINE 05

## Analytical Data:

Alcohol – 14.6% ABV Free Sulphur – 35 mg per litre Volatile Acidity – 0.53 grams per litre Total Sulphur – 56 mg per litre Total Acidity – 6.22 grams per litre (Tartaric)

