

SOCIEDAD AGRARIA DE VITICULTORES VITICULTORES DE CEBREROS-SIERRA DE GREDOS

LA TRANSICIÓN GARNACHA 2021

VARIETY: 100% GARNACHA RED WINE. VINTAGE: 2021

ZONE: VINO DE PUEBLO-CEBREROS-SIERRA DE GREDOS

VINEYARD: 100% OLD VINEYARDS IN VASE OF GARNACHA, VINEYARDS IN ALTITUDE, GRANITE AND SLATE SOIL OF DIFFERENT TEXTURES, MAXIMUM YIELDS OF 3.500 Kgr./Ha.

VINIFICATION: HARVEST IN 25Kg. BOXES. SPONTANEOUS FERMENTATION IN CONCRETE TANKS, AGEING FOR 10 MONTHS IN LARGE VOLUME FRENCH OAK VATS. ALCOHOLIC CONTENT: 14 % VOL.

ANALYSIS: TOTAL ACIDITY: 5,3 G/L PH: 3,32

BOTTLING: 25 APRIL 2022

TASTING NOTES: MEDIUM-LOW CHERRY RED COLOUR, VERY BRIGHT AND CLEAR WITH AROMAS CHARACTERISTIC OF THE VARIETY, SUCH AS FRESH RED FRUIT, AROMATIC PLANTS WITH FLORAL TOUCHES. IN THE MOUTH IT IS FLUID, DIRECT, FRESH, FRUITY, FULL OF FLAVOURS AND WITH A SURPRISING ACIDITY AND LENGTH. A WINE FOR THOSE IN SEARCH OF SIMPLICITY AND ORIGINALITY.

GASTRONOMY: ITS FRESHNESS AND FRUITY SENSATIONS MAKE IT PERFECT FOR GRILLED MEATS, ROASTS, SAUSAGES AND STEWS.

SERVING TEMPERATURE: 12-14°C

WINE ADVOCATE-ROBERT PARKER: 91 P.

Lobut Perkup

2021 La Transición Garnacha

Rating	Release Price	Drink Date
91	\$20	2023 - 2028
Reviewed by	Issue Date	Source
Luis Gutiérrez	Apr 10, 2023	

Producer: Sociedad Agraria Cebreros

From: Spain, Castilla León, Cebreros, Gredos,

Color: Red

Type: Table

Sweetness: Dry

Variety: Garnacha

vines in different parts of the village of Cebreros where most soils are granite, but there's also some slate. It fermented in concrete with indigenous yeasts and matured in large French oak vats and concrete vats for 10 months. It has a bright ruby color and a perfumed and floral nose, clean and expressive with red rather than black fruit, imperceptible oak and a medium-bodied palate with good ripeness and development of flavors, fine-boned and balanced. 40,000 bottles produced. It was bottled in April 2022.

The 2021 La Transición Garnacha was produced with Garnacha from old