



Peninsula Vinicultores produces a range of mountain wines from high-altitude vineyards in the Sierra de Gredos and other historic growing areas in the Sistema Central, the mountain chain that divides the Iberian Peninsula in its Northern and Southern halves. Based mostly on old Garnacha vines on granite soil, the wines are perfumed, delicate and fresh, displaying the character of their vineyard parcels and villages. The range is a testimony to the diversity of Spain as a wine producing country and its tradition of also producing lighter, gastronomic styles of red. We aim to contribute to the preservation of the parcels of old vines that still exist in the Sistema Central, by building market access for these vineyards, thus making them economically viable for our partnering growers.

Peninsula Vino de Montaña combines grapes from old, high-altitude vineyards in two different mountain ranges, Sierra de Gredos and Sierra de Gata, with a common thread of granitic soil. The result is a refreshing “drinking wine” with true mountain character, delicate, vibrant and juicy. The wine is based on a field blend from Sierra de Gata in the North of Extremadura, close to the Portuguese border. The vines are on small terraces of blue granite hillsides, surrounded by chestnut and pine woods. The main varieties are Piñuela (a local clone of Alvarelhão / Brancellao), Garnacha and Rufete. Grapes are all handpicked on the same day, independently of the variety or altitude of the vineyard, adding complexity and reflecting the personality of the region. Each year, we complement the harvest from Sierra de Gata with a percentage Garnacha from the village of Cadalso de los Vidrios, in Sierra de Gredos, where we produce one of our village wines. Here, the old vines are planted on grey granite and cool, decomposed granite sands. The altitude of 650 to 750m gives a very pure expression of Mountain Garnacha, delicate yet complex. Both components are fermented in small tanks of concrete and stainless steel. No oak is used.

TECHNICAL INFORMATION

Vintage: 2018
DO: Vino Varietal
Grape Variety: 75% Garnacha, 15% Rujete & 10% Piñuela
Alcohol: 14,41 % vol. /alc.
Residual Sugar: 3,80 g/L
Total Acidity: 5,05 g/L
pH: 3,62
Limited Volume: 66.852 bottles

TASTING NOTE

Bright mid-crimson. Fragrant and delicate aroma of crunchy blue and red fruit with flowery notes and a spicy complexity underneath. Juicy, with great flow on the palate, light but compact tannins and a refreshingly dry finish.