

LA GARNACHA

DE MUSTIGUILLO

2017



*"Our Garnacha is a true survivor in our plateau.
Selected elaboration, only in unique vintages."
Toni Sarrión.*

MUSTIGUILLO



· PRODUCCIÓN LIMITADA ·

LA GARNACHA

DE MUSTIGUILLO

VITICULTURA SOSTENIBLE

EMBOTELLADO EN LA PROPIEDAD
2017

REG. EMB. N.º
005302/IV

TONI SARRIÓN
VITICULTOR

BOTELLA N.º
0637



VINEYARD & VITICULTURE

Appellation: Vino de España

El Terrerazo estate at 800m altitude above Mediterranean. Doolomite limestone soil under a sandy, chalky texture. Traditional bush conduction planted in 70's. Moderate green ground cover.



BIO Certificate

Viticulture and Organic Wine.

Apt for vegan.

2017 VINTAGE CONDITIONS

Vintage with two large snowfalls in winter and rainy spring. Very cold week in May, freezing in some plots. Very hot summer, marked by the high temperatures of July's end. Early harvest in 10 days approximately with a normal year. Good weather during them.

HARVEST

Manual harvest in 15kg boxes. Two times picking: first on 11th september and second on 17th september. Average yield of 1,9kgrs per plant.

GRAPES

Garnacha 100%.

VINIFICATION

Cold maceration on top of crop boxes. Double sorting table, destemming and gentle crashing. Fermentation during 10 days in 80HL oak tanks, with 20% of its own stems. Working only with 'pigeages'. Post fermentation maceration for 8 days. Racking by gravity using only first juice.

AGING

8 months mix fermentation between 225l and 35HL.

BOTTLED

June 2018.

Without stabilization or filtration treatments.

ANALYSIS/LAB DATA

Alc./Vol	14%	Total Acidity	6,9 g/l
Ph	3,35	Residual Sugar	< 1,5 grs/l
Total So2	0.095g/l		

OPTIMUM CONSUMPTION

Now or over the next five years.

YOU MAY ENJOY IT WITH

Good combination with mountain rices or soft stews. Potatoes or meats like Lamb. Fatty fish too.

TASTING

Red cherry color. Delicate entrance. Elegant and fresh. Highlights aromas of red and floral fruit.