

A N D R É S
ALONSO

Garnacha & Syrah 2023

Andres Alonso is a shepherd and a close friend. He is a very down-to-earth and inspiring person shaped by the Spanish landscape for so many years. A born natural and true Iberian to whom we dedicate this project. With pride we offer you an insight to the hidden treasures from Spain.



THE STORY

The vineyards located in the highest areas to the South-East of Calatayud are settled mainly on slates and quartzites deposited in a sandstone terrain formed in the Tertiary Period due to the activity of glaciers. These soils, mainly made up of stones and gravel, they are poor in nutrients, have a lot of drainage and are a very specific soil for planted Garnachas in bush.

TECHNICAL INFORMATION

Harvest time: Mid of October

Classification: Calatayud DO

Grapes Varieties: 90% Garnacha - 10% Syrah

Vinification: After a short cold maceration at 6°C, direct incubation and fermentation for 15 days at no more than 28° to preserve all the fresh fruit of the Garnacha and Syrah.

Ageing: 30% of the Garnacha is aged 3 months in barrel

Winemaker: Rubén Magallanes

TASTING NOTES

Intense cherry red colour. Typical Garnacha with aromas of ripe red fruit, prunes, figs and some black pepper and minerality.

SERVING TEMPERATURE: 16-17°C

PAIRING: Beef, Pasta, Lamb, Game meat (venison), Poultry

ANALYSE

Alcohol: 14,28 % vol

pH: 3,49

Total Acidity : 4,99 g/l

Residual Sugar: 4,4 g/l

SO2 Total: 81m g/l

ACCOLADES

Gold Mundus-Vini
92 International Wine
Report