

Tuerce botas

GARNACHA

Tuercebotas Crianza Garnacha

TASTING NOTES

COLOUR

Deep red cherry color with ruby tones.

AROMA

Red and black fruits aromas like strawberry or blackberry with some Floral like violet and spices notes.

PALATE

Balanced in sweetness and acidity with a soft tannic component that generates a feeling of velvety end. This point combined with fruit memories causes a long and pleasant aftertaste.



ELABORATION

Made with old Garnachas grapes. Alcoholic and malolactic fermentation in steel tanks at temperature below 28 °C. It was aged in new French oak for 12 months before bottling.

BARREL

New French oak barrel.

PAIRING

Legumes, red meat stews, roasts. This wine also pairs with desserts, sweets and dark chocolates.

LATEST AWARDS

- Medalla Gran Oro, Concours Mondial de Bruxelles 2019
- Gold Medal, 95 points Decanter World Wine Awards 2019
- Gold Medal, Concourse Grenaches du Monde 2019
- Gold Medal, Concourse Grenaches du Monde 2018
- Silver Medal, Concourse *Grenaches du Monde 2017*

ANALYSIS

Alcoholic degree: 14% Vol.
Volatile acidity: 0.50 g/L
Total acidity: 5.1 g/L
pH: 3.60
Reducing sugar: 2 g/L
Total sulfur dioxide: 100 mg/L