

<https://www.decantalo.com/uk/en/la-garnacha-olvidada-de-aragon.html>



## La Garnacha Olvidada De Aragón 2020

Red wine Aged in wood. 10 months in French oak barrels.



Alcohol: **14.50%**



Designation: **D.O. Calatayud**




Winery: **Proyecto Garnachas de España**



Volume: **75 cl.**



Production area:  **Aragón**

### Service

Serve at: 16.0°C

### Pairing

Red meat, Rice dishes, White meats, Charcuterie, Cured cheeses, Risottos, Salads

### Characteristics **La Garnacha Olvidada de Aragón**

**Garnacha Olvidada de Aragón** is a red wine from the **DO Calatayud**, prepared by **Project Garnacha** in Spain. This is a personal project of **Raúl Acha** that relies on researching and selecting varietal Grenache from ancient vineyards that best express the essence of this variety.

La **garnacha**, which come from the Garnacha Project in Spain, produce wines with fruity, fresh and easy drinking character, this fits well with the likes of new consumers.

Garnacha Olvidada de Aragón is made from ancient vineyards in the region of Calatayud, at the western end of Aragon. In a wild and barren landscape, continental climate with extreme temperatures, very low in winter and very high in summer, and where rainfall is scarce. An ideal climate to produce excellent **garnacha**.

**Garnacha Olvidada de Aragón** is made from grapes from old **grenache** vines planted in glass trellises in 1940.

The harvest is done manually during the second week of October as autumn is very favourable for maturation.

Fermentation at less than 25 degrees takes place in concrete tanks of 15,000kg, here they marinate for 17 days. The aging lasts 10 months and is conducted in French oak barrels.

*Safra 2020. Adega Pilandro Brasil, 24/02/2023.*