

# Guerinda TRES PARTES 2019

### VINTAGE

Warm and dry season. Marked by the very low yields, especially the Garnacha grapes. Quick maturation at the end of the season but wonderful health conditions on the grapes. Powerful but balances wines (rich in alcohol but low pHs), and silky wines feeling like ready to drink soon.

GRAPE VARIETY
Garnacha

#### VINEYARD

Three Garnacha plots, in different altitudes. Average 25-year-old vines. Sustainable vinegrowing. Harvest: between 28 September and 7 October. Yield: 4000 Kg/Ha

## WINE-MAKING

Fermented with indigenous yeast in concrete vat, at mild temperature and low extraction. Malolactic fermentation and aging for 3 months over the less in stainless steel vat. No oenological products added. Soft filtering before bottling.

## TASTING

Light red colour with purple rim. Lots of fruits on the nose: strawberry and blackberry, mixed with candied aromas. Herbal and mineral hints after swirling the glass. On the palate it is nimble and soft with a lot of fruit, but the acidity coming trough giving it freshness. This is an easy to drink wine that it can to be enjoyed anytime.

AWARDS 88 points Peñín,

PRODUCTION
12.000 bottles

