

Guerinda **EL ANSELMO**

2019

VINTAGE

Warm and dry year, marked by low yields, especially Grenache due to run-off. Somewhat rapid ripening, but spectacular health conditions. Great concentration in the wines, but balance (tendency to high alcohol, but very good pH); and sensation of accessible, silky wines.

GRAPE VARIETY

100% Red Grenache

VINEYARD

“Vallervitos” plots, in the Guerinda Hills (650m) Vines planted in 2001. Vines planted in 2001. Organic mountain winegrowing dry land with very low yield.

WINE-MAKING

Harvest: picked by hand 26th of september.

Yield: 500 Kg/Ha

Gentle de-stemming and cold skin contact for 12 hours. Free run juice to obtain the must without using pressure (bleeding method). Fermentation without skins at low temperature in concrete vat during 29 days. Bottled in December 2023.

TASTING NOTES

Burgundy color with purple reflections. Aromatic complexity with candied red fruit (plum or cherry) mixed with herbal notes (dried leaves) and balsamic. It shows more varietal, and spicy notes such as vanilla or cocoa also appear. In mouth it is a full-bodied wine with aromatic power, silky texture and well balanced. Long finish.

PRODUCTION

Limited edition 671 bottles

