

Guerinda NAVASENTERO

2021

VINTAGE

Vintage marked by the big frost in April, which affected a quarter of our vineyard and the poor fruit set of the Garnacha variety. It results a yield 40% lower than the average. Dry and warm season, few healthy problems. Rain at the beginning of September delayed the starting of the harvest and adding to cool temperatures makes an slow and balanced maturation. Tasty and concentrated wines whit fresh fruit and low pHs. Feeling of a great vintage.

GRAPE VARIETY

100% Graciano

VINEYARD

“Navasentero” plot planted in 2005 at 450m of altitude in a “Baja Montaña” surrounding. Organic vinegrowing.

WINE-MAKING

Harvest: picked by hand 26th of September.

Yield: 7500 Kg/Ha

Fermentation in concrete vat with indigenous yeast. Malolactic in stainless steel vat and aged for 12 months in French (80%) and American (20%) used oak barrels. No fined or stabilised. No oenological products added, only Sulphur in moderate levels. Soft filtering before bottling in July of 2023.

TASTING NOTES

Deep red colour with violet purple glints. Complex on the nose with black fruit (blackberry and black currant) mixed with balsamic and herbal hints. Swirling the glass, it shows more varietal character and cocoa and spicy hints. Full-bodied and high aromatic potential on the palate. Velvet tannins and well balanced. Lingering finish with a vegetal touch which makes it very original.

PRODUCTION

3667 bottles

