



BODEGAS
MÁXIMO ABETE
Viticultores & Winemakers

Guerinda LA ABEJERA 2016

VINTAGE

Dry year, due to an exceptional dry autumn and spring. Some rainfall at the middle of September (just before harvest) let the grapes hold out the ripeness and complete a long and slow season. Regular dates of picking in the end. Balanced wines with freshness feelings by the moderate alcohol.

GRAPE VARIETY

Garnacha old vines

VINEYARD

Three bush vine plots (including "La Abejera" plot) from 75 to 105-years-old-vines. Organic vinegrowing on dry slopes with very low yield. Harvest: 8-9 Octubre. Grapes picked by hand. Yield: 4000 Kg/Ha

WINE-MAKING

Grapes picked by hand. Fermentation and maceration in 5000L stainless steel vat. Aged for 14 months in 400 litre French oak barrels over the fine less. No oenological products added. Bottled after soft filtering.

TASTING

This Garnacha old vines shows the uniqueness of this variety grown in Guerinda Mountains area. Red bright and light colour. It has a delicious complexity on the nose with aromas such as tasty fruits (cherry), sweet spices or mint. All of them covered by balsamic and wild herbs aromas. Subtle oaky hints, due to light toasted barrel, that gives it balsamic and mineral character. Is soft and fresh on the palate. Very rounded and well balanced, with silky tannins and an elegant acidity. Persistent and pleasant lingering finish.

AWARDS

90 points Peñín

PRODUCTION

3000 bottles

