



BODEGAS
MÁXIMO ABETE
Viticultores & Winemakers

Guerinda+ LA ROYA **2019**

VINTAGE

Warm and dry season marked by the low yields, specially the Garnacha. Quick maturation but wonderful health conditions. Powerful but balances wines (rich in alcohol but low pHs), and silky wines feeling like ready to drink soon.

GRAPE VARIETY

100% Garnacha Roya.

Is the local name of Grey Garnacha. It is a challenge to preserve and promote this indigenous variety which is being removed from the vineyards.

VINEYARD

"La Abejera" plot 26-years-old-vines.
Organic vinegrowing. 650m of altitude.
Harvest: 26th of September, picked by hand.
Yield: 4000 Kg/Ha

WINE-MAKING

Alcoholic fermentation without skins in low temperature in stainless steel vat during 21 days and aging over the less during 4 months. Naturally cold stabilized during the winter; and bottle without fine. So, could appear natural sediments.

TASTING

Pale yellow colour with subtle orange glints. On the nose is light and fine. It has citric and stone fruit (apricot) aromas; dried flowers notes and subtle aniseed hints. With a fresh attack, is a full-bodied white with a little tannin on the palate and beautiful "tension". Lingering, vibrant and mineral finish. Original and a very "gastronomic" wine.

AWARDS

89 points Peñín

PRODUCTION

1512 bottles

