



GARNACHA 2020 *Gold Label*

VINO TINTO ESPAÑOL

55% GARNACHA (MONTSANT DO, SPAIN)
25% GARNACHA (CENTRAL COAST AVA, CA)
18% CARIÑENA (MONTSANT DO, SPAIN)
3% MONASTRELL (CENTRAL COAST AVA, CA)
2% MENCÍA (MONTSANT DO, SPAIN)
1% CABERNET SAUVIGNON (MONTSANT DO, SPAIN)
0.5% MERLOT (MONTSANT DO, SPAIN)
0.5% SYRAH (MONTSANT DO, SPAIN)

ABV 14%

TA 5.7

pH 3.56

WINEMAKER'S NOTES

Vara's Garnacha was hand-harvested from two very special vineyard areas in September and October of 2020. Fermentation occurred in open-topped tanks allowing the winemakers to gently 'punch down' the grape skins into the juice extracting maximum flavor and color without over-oxygenating the delicate Garnacha grapes. The wine was then aged for 9 months in a mix of neutral French oak barrels and larger, 'puncheon' casks. The puncheons have a higher volume exposing the wine to less total oxygen thus preserving fruit intensity without emphasizing wood flavors. The winemakers then carefully blended the various barrel lots to create a wine to pair beautifully with food.

TASTING NOTES

This deeply colored ruby wine showcases fruit laden aromas raspberries, blackberries, and ripe cherries. Also, very rare aromas of rose petals, violets, and fresh fennel focus your attention on this very special wine. The full mouthfeel, soft tannins, and food-friendly acidity frame an equally complex array of flavors: intense blueberry, pomegranate, anise, and white pepper. The length of flavor and complexity of this wine is a hallmark of very high quality.

FOOD PAIRINGS

Vara's Garnacha is perfect for showcasing the smoky taste of the grill, fresh veggies, sourdough breads, and youthful cheeses. Elevate your next pizza night and try some new toppings: chorizo sausage and fresh arugula or roast salmon, capers, and shitake mushrooms.