



GARNACHA 2020 *Gold Label*
VINO TINTO ESPAÑOL

53% GARNACHA (MONTSANT DO, SPAIN)
22% 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

A deep dark garnet color previews the aromas of rich blackberry brambles, cassis, black cherries, and complex spices of cloves, cardamon, and savory smoke. The mouthfeel has an impeccable balance between the finely polished tannins and the foodfriendly acidity. The flavors of wild raspberries, black currents carry through a long gentle loving finish.

FOOD PAIRINGS

The abundant fruit and ripe tannins of this wine just love to interact with the taste of the grill. Think: grilled lamb burgers with sun-dried tomato ketchup; long-smoked pork shoulder as Korean Bo Saam lettuce wraps; firm fin fish kabobs with grilled spring-onion relish.