



VARA

ZÍNGARA 2019

39% GARNACHA (MONTSANT DO, SPAIN)
30% CARIÑENA (MONTSANT DO, SPAIN)
11% SYRAH (MONTSANT DO, SPAIN)
9% CABERNET SAUVIGNON (CENTRAL COAST AVA, CA)
6% CABERNET SAUVIGNON (MONTSANT, SPAIN)
5% MERLOT (MONTSANT, SPAIN)

ABV 14%
TA 5.6 G/L
pH 3.63
RS .5%

WINEMAKER'S NOTES

2019 was a dry, warm year for Montsant, Spain with lower-than-average rainfall. The yields were smaller than 2018 due to the dry weather growers were very satisfied with the quality of the fruit. The harvest showed deeper colors, more complex flavors, and a strong structural base ideal for oak aging. Our goal was to find the harmony of the region by incorporating all of the grapes harvested from those glorious rolling hills. We began by fermenting all of the varieties separately then blending small lots together. The cabernet, merlot, and syrah were blended and aged in french oak barrels. Then the garnacha and cariñena were aged in neutral oak so their luscious fruit flavors could develop. After a few months these lots were placed into their final barrels of 91% neutral oak and 9% new Hungarian oak to bring out some mysterious smoky notes. After bottling, the wine was allowed to age in our cellars to develop the complex harmonies we see in the endlessly rolling hills of Montsant, Spain.

TASTING NOTES

A garnet jewel tone reveals the luxurious aromas of this opulent blend. Flavors of boysenberries, roasted figs, summer plums, violets, and spicy nutmeg on the first sip. The perfectly balanced acidity and ripe tannins showcase a complex array of evolving flavors: blackberries, blueberries, black tea, anise, and deep forest soils. The exceptional quality continues during a long, full bodied finish that showcases lasting deep flavors worthy of contemplation.

FOOD PAIRINGS

This wine was artfully blended to create a harmonious whole. Find some recipes that can unfold into something unique in your kitchen. Suggestions: soy-braised pork belly with five-spice sticky rice, crown rib roast with horseradish cream, grilled wild mushrooms with toasted quinoa, or spatchcocked duck roasted with figs and fennel.