



GARNACHA 2020

VINO TINTO ESPAÑOL

85% GARNACHA (CAMPO DE BORJA DO, SPAIN)
6% TEMPRANILLO (CAMPO DE BORJA DO, SPAIN)
9% MONASTRELL (CENTRAL COAST AVA, CA)

ABV 14%

TA 5.8

pH 3.54

WINEMAKER'S NOTES

Vara's Garnacha was hand-harvested in 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 neutral French oak barrels and larger, 'puncheons' casks with a higher volume exposing the wine to less total oxygen thus preserving fruit intensity without emphasizing wood flavors.

TASTING NOTES

A vibrant deep ruby color with aromas of cherry pie, wild strawberries, cinnamon, violets, and sage. The refreshing high-acid, soft tannins, and full body carry on a long fruit-focused finish. The flavors evolve from ripe red fruits to wild herbs and finish with lovely white pepper spice.

FOOD PAIRINGS

Garnacha is renowned as a food-friendly wine. This is the perfect wine for showcasing any food with subtle, earthy flavors: grilled chicken and peppers, fresh sausages on sourdough bread, pork chops in brown butter, roasted eggplant pizza, or a salad of lentils and quinoa.