



GARNACHA BLACK LABEL 2020

85% Garnacha - Campo de Borja DO, Spain

6% Tempranillo - Campo de Borja DO, Spain

9% Monastrell - Central Coast AVA, CA USA

TA: 5.8

pH: 3.54

ABV: 14%

WINEMAKERS NOTES

VARA'S Garnacha was hand-harvested in October 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 aged for 9 months in neutral French oak barrels and larger puncheon casks with a higher volume, exposing the wine to less total oxygen and helping preserve the intensity of the fruit 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.

SERVING SUGGESTIONS

Garnacha is a food-friendly wine, perfect 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.

