



# GARNACHA GOLD LABEL 2020

53% Garnacha - Monsant DO, Spain  
22% Garnacha - Central Coast AVA, CA, USA  
18% Cariñena - Monsant DO, Spain  
3% Monastrell - Central Coast AVA, CA, USA  
2% Mencía - Monsant DO, Spain  
1% Cabernet Sauvignon - Monsant DO, Spain  
0.5% Merlot - Monsant DO, Spain  
0.5% Syrah - Monsant DO, Spain

TA: 5.7

pH: 3.56

ABV: 14%

## WINEMAKERS NOTES

VARA'S Garnacha was hand-harvested from two special vineyard areas in September and 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. The winemakers then carefully blended the various barrel lots to create a wine that pairs beautifully with food.

## TASTING NOTES

A deep dark garnet color previews the aromas of rich blackberry brambles, cassis, black cherries, and a complex blend of cloves, cardamom, and savory smoke. The mouthfeel has an impeccable balance between the finely polished tannins and the food-friendly acidity. The flavors of wild raspberries and black currants carry through a long, gentle finish.

## SERVING SUGGESTIONS

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