

# RAICES

## VARIETAL

### GARNACHA



**Origin:** Its etymology stems from the word “garnet” in reference to its colour. It is believed to originate from the Ebro Valley in Aragon. Next to Aragon its main strongholds are Cerebros, Méntrida, San Martín and Navacarnero (Madrid). It grows well on slopes. Results obtained differ greatly depending on the cultivation location. It likes all soil types. It blends very well with other grape varieties and its use in rosé produces high-quality wines.

- **Colour:** Purplish garnet red
- **Area:** 240,000 Ha in Spain - 330,000 Ha worldwide
- **Maturity:** Medium budburst and maturity
- **Yields:** Vigorous and productive, the yield varies depending on the location and management of the vine from 20 hl/ha to 100 hl/ha
- **Vulnerabilities:** It is resistant to drought, powdery mildew and mites. Vulnerable to mildew and botrytis. Has a tendency to shatter.
- **General characteristics:** Garnet-coloured with a variable depth ranging from light to medium. The nose offers aromas of ripe red fruit. The wines are high in acidity with little structure but a high alcohol content especially in hot areas. It has a tendency to oxidise.
- **Synonyms:** Alicante, Cannonadadu, Giront, Garnaccia, Cannonadadu Nieddu, Cannonao, Cannonau Selvaggio, Canonazo, Carignano Rosso, Garnacho Negro, Garntxa país, Garnaxa, Grenache Noir, Lladoner, Rivesaltes, Roussillon Tinto, Tinto Aragonés, Tinto Navacarnero, Retagliad and Uva di Spagana.

### Raices Garnacha Tinta 2017

D.O. Calatayud • 14%,5 Vol.

Garnet red wine with bright purplish highlights and a deep colour. The nose boasts cherries and blueberries, sweet spices, chocolate and a hint of alcohol. Fresh on the palate with silky tannins. The mid-palate is dominated by notes of cocoa powder, spices and sweet mocha. Beautiful long finish with a hint of herbs.

**Pairings:** Lamb kebabs, duck with cherries, osso bucco, grilled white meat or Beaufort cheese.