

ALMANSA



BOTAS
Dirty Boots
DE
BARRO

~OLD VINE GARNACHA~

ALMANSA
DENOMINACIÓN DE ORIGEN

Varietal:- Garnacha Tintorera

Region:- D.O. Almansa

Viñeyards:- Old, low.yielding vineyards.

Winemaking:- Hand harvested in 100Kg boxes. Tradicional winemaking. Fermentation at 30°C. 12 days maceration. 4 months in French oak barriques. 15% new oak. Clarification, cold estabilisation and filtering before bottling.

Tasting notes:-

Intense and bright purple / cherry in colour.

Wild red berry fruits, grosella and blackberries, typical of the Region´s Garnacha Tintorera.

Smokey and torrefactor hints from its brief time in french oak.

Sweet, ripe fruit on the palate, with good balance between

The acidity and tannins. Persistent. The intensity of the grape

Evident. Touches of vainilla, coffe and tobacco. Long, complex

finish that leaves wild berry fruit flavours lingering on the palate.