

Albret

FINCA LA LOMA

VINTAGE: 2022

GRAPE VARIETIES: Red Garnacha

TECHNICAL DATA:

Alc. per.: 14%

Acidity: 5,35 g/l

pH: 3,4

Residual sugar: 3,4 g/l

VINEYARD:

"La Loma" is a 21 years old 3,66ha Red Garnacha vineyard located in Cadreita (Ribera Baja, Navarra) D.O. Navarra region. Limestone, sandy soils full of pebbles that make limited productions and improve the concentration of grape qualities. Near the Ebro valley next to Bardenas Reales, the location is unique with distinctive features from the Atlantic influence, where these vineyards develop delicacy and softness. These characteristics give ideal conditions to grow and obtain total maturity from the grapes, with balance tannins and keen acidity. The character is that of a subtle, friendly Garnacha, that offers an aromatic aftertaste.

The vineyard management is sustainable, with the environment and the limited precipitations at appropriate moments during the year ensuring freshness and balance in the wines.



WINEMAKING:

Manual harvest, with cryoextraction in an inert atmosphere prior fermentation. Use of a sorting table for the grapes followed by a pre-fermentative cold maceration at 4°C during 48h. Alcoholic fermentation at 27°C with indigenous yeasts selected to improve the presence of ripe red fruit aromas, with a further maceration for 18 days. Over 4 months subsequent ageing in French oak barrels.

TASTING NOTES:

COLOUR:

Deep cherry red colour. High-medium intensity.

AROMAS:

Intense ripe cherry notes with red berry hints such as blueberries, cranberries, strawberries, as well as peach, orange peel perfectly ensemble with vanilla from the barrel.

MOUTHFEEL:

Ample and inviting attack, opulent and expressive on the palate, full of fruit flavours with a fresh touch. Remarkable volume, long aftertaste and soft tannins, making this a lively, complex, elegant and attractive wine.

PAIRING:

Roast lamb, meat stews and pulse, Shepherd's Crumbs (traditional dish from Spain made with bread crumbs and grapes), big game, red meat in general, cured and semi-cured cheeses, grilled meat, suckling pig.

Recommended service: 18°C

Contains **sulphites**.