

LECHUZA





GARNACHA ROSADO 2016

LECHUZA When the Valkyries flew in to Cariñena we were dumbfounded by the sight of such a small town surrounded by ancient plots of old vine Garnacha and post haste began a massive blending session with winemaker, Ana Becoechea. We were thrilled to be able to play with blending components from 90+ year old vine Garnacha. The result is our custom cuvee project, named Lechuza, for the owls that are so prevalent in the area.

CARIÑENA || The Cariñena designation of origin is the oldest DO of Aragon and home to some of the oldest vines in the country. Vineyards are located around the central part of the Ebro River in the same locations prized by the Romans when they occupied Iberia. The vines are bush pruned and suffer from cold nights and warm days, perfect for the phenolic development of the grapes and the retention of high acidity.

GARNACHA ROSADO 2016 ||

BLEND | 100% Garnacha

VINEYARDS | Selected from four plots of old bush vines around the town of Longares between the rivers of Huerva and Jalon, at an altitude of 530 meters on limestone and decomposed chalk soils.

WINEMAKING | Primarily direct to press with a small amount of saignée fruit with vinification and aging done strictly in stainless steel tank.

ALCOHOL | 13%

TASTING NOTES | A fresh bowl of red raspberries, strawberries and cherries framed by bright acidity and a refreshing finish. Enjoying this wine is simple: cut the foil, pull the cork and savor it! Drink this pool-side or in the park on a warm summer day!

BAR CODE | 850450000811

SPAIN | ARAGON

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