



# LECHUZA

## Garnacha 2010

### the growers

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. A toast to our fellow creatures of the night – this is one mighty fine wine for an even mightier and finer price.

\*actually, we drove - in a Ford Mondeo. If it is any consolation, it was Europe's Car of the Year.

### their land

#### Spain | Aragon | Cariñena

The Cariñena designation of origin is the oldest D.O. of Aragon, the first in Spain 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.

### the wine

100% Garnacha

Selected from old bush vines around the town of Longares, at an altitude of 530 meters on soils of limestone and decomposed chalk. Vinification and aging done strictly in tank to accentuate the pure essence of old vine Garnacha – no oak! Alcohol: 14.5%

### in the glass

Beautiful scents of violets and blueberry are met by rich flavors of blackberry and wild strawberry. A full throttle wine with big flavors and rich texture.

Enjoying this wine is simple: cut the foil, pull the cork and savor it! Great wine doesn't always have to be so complicated...

