

GARNACHA *San Román*

2024

VARIETY 100% Grenache

PRODUCTION 1,895 bottles and 23 magnums

ALCOHOL 14.5%

VINEYARD

60-year-old bush vines planted on poor, loose sandy soils at an altitude of 710 metres in the El Monte area of Villaester, with a vine spacing of 3 by 3 metres.

The vineyard is farmed sustainably and organically, with deep respect for the environment, relying on manual work and traditional ancestral practices.

VINTAGE

A very well-rounded and balanced vintage, with impeccable ripening, producing fine wines and low yields. Autumn and winter were warm and rainy, with hardly any snow. This was followed by a dry, cold spring, particularly in late April when a frost reduced the harvest. The summer was moderately warm, with occasional rain and significant temperature fluctuations between day and night in the second half of August. The harvest was concentrated in the first two weeks of September to preserve the wine's freshness.

PRODUCTION AND AGEING

After harvesting in 12 kg crates, vinification was carried out using whole clusters, with gentle foot treading during spontaneous fermentation, which lasted 21 days at temperatures reaching up to 23°C.

Following racking and light pressing, the wine aged for 18 months in 500-litre French oak barrels until bottling in May 2026.

TASTING

A predominantly balsamic and earthy profile, with firm tannins, vibrant tension and impressive length

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