



TECHNICAL SHEET

El Garbi Tinto

Garnacha 2020



Variety/Varieties

95% Garnacha Tinta,
5% Garnacha Blanca

Harvest Dates

Early September

Grapegrowers

Epicure Wines

Vineyard Sites

Davall Vinyes

Climate

Mediterranean

Cellaring Potential

3 Years

Soil

Clay and argilo calcareous soil

Alcohol

13.5%

Vine Management

Sustainable vine management

Residual Sugar

<0.5 g/l

Serving Temp

10-15 °C

Total Acidity

7.3 g/l

Wine Making

Destemmed, one third fermented to dryness in steel tanks with the second third introduced to barrel after two days of fermentation, and the final third half way through its fermentation. Matured for seven months in French oak barriques (second, third and fourth fill, 6 barriques in total).

Palate

Soft tannins supported by moderate but refreshing acidity.

Aroma/Bouquet

Upfront red fruit, perfumed with just a sprinkle of spice from the oak. Juicy and very drinkable.

Colour/Appearance

Medium Ruby

Food Pairing

Perfect with lighter red meats or serve lightly chilled with chicken.