

Vandea

Vandea Garnacha D.O. Calatayud



Garnacha was first cultivated in this northeastern corner of Spain and spread across the Mediterranean by the medieval Kingdom of Aragón.

Vineyard location: Over 150 small vineyard sites surrounding the town of Munébrega. All vineyards are located within the limits of D.O. Calatayud. Multiple old mountain vineyards planted in low density without terracing. Traditional dry-farmed viticulture. Practicing organic gobelet-trained vines.

Winemaking: Hand-harvested and stored in small baskets. The bunches are destemmed and the whole berries are transferred to stainless steel tank and 5,000L stainless steel and polymer vats. Fermentation is started with a pied de cuve and maceration lasts for no longer than eight days. The wine is pressed sweet in a vertical basket & pneumatic press over the course of eight hours. Primary fermentation completes and malolactic fermentation begins spontaneously in stainless steel (70%) and 500L & 600L puncheons and demi-muids that date back to 2010. Lightly fined and unfiltered before bottling. Approximately 36,000 bottles.

Grape varieties : 100% Garnacha de Aragón, the oldest clone of Garnacha in the world.


Altitude : 850m-950m, winery located at 890m

Vineyard age : Vines range in age from almost 100 years old to 30 years old.

Soil : Soils from the Miocene rich in iron, and as they move from highest to lowest altitude, they include red slate, gravel, and limestone & clay loam respectively. There is also an important component of sand.

Tasting notes :

Deep and rich Garnacha from the Zaragoza region of Spain. Delicious with grilled meats and flavorful pastas.

 Practicing Organic

