

Bodegas Breca

*Garnacha de Fuego*



Vinification: Hand harvested and stored in small baskets. The bunches are destemmed and the whole berries are ferment in stainless steel tank and concrete tank. Fermentation is started with a pied de cuve and maceration lasts for no longer than eight days. The wine is pressed sweet in pneumatic press over the course of six hours. Primary fermentation completes and malolactic fermentation begins spontaneously in stainless steel and concrete tanks.

Aging: Briefly aged in stainless steel and concrete tanks to soften tannins.

Grape varieties : 100% Garnacha de Aragón

Press Notes

Soil : Calatayud is characterized by rocky slate and quartz soils that date back to the Cambrian and Silurian periods. Slate is the common soil component, and depending on altitude or location, is either found as a pure slate soil, or slate intermixed with iron rich clay or calcareous clay. At lower altitudes, gravel and clay-loam soils are found as well.

Jeb Dunnuck

2022

92 points



Organic

