Banville
Wine Merchants

Bodegas Breca

Breca Rosé

Traditional dry farmed viticulture. Organic Gobelet trained vines. Cultivated completely by hand, with minimal human intervention. The majority of the vineyards receive no treatments whatsoever.

Winemaking: Hand harvested and stored in small baskets. The bunches are chilled overnight, pressed in pneumatic press, and the must settles overnight in stainless steel tank. The wine ferments at low temperature in stainless steel.

Aging: Aged sur lie for two months in stainless steel tanks.

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

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.

Tasting notes :
An elegant rosé produced from the oldest clones of Garnacha sourced from bush vines planted on the valley floor near Munébrega. Low yields and concentrated grapes produce a Rosé with pronounced red fruit and floral aromatics.

Press Notes

James Suckling
2024 92 points

AG Vinous
2024 90 points