

Bodegas Breca

*Old Vine Garnacha*



Vineyards: Multiple old mountain vineyards planted in low density without terracing in the Sierra de Pardos and Sierra de Peña Blanca. (El Plano, Barranco de la Rambla, Cerro Verde, Cerro del Cura, La Laguna...)

Winemaking: Hand harvested bunches are destemmed and the whole berries macerate in open top stainless steel vats. Fermentation is started with a pied de cuve and maceration lasts for no longer than eight days. Very gentle, eight hour press in vertical basket press. Primary fermentation completes and malolactic fermentation begins spontaneously in stainless steel in 500L & 600L puncheons and demi-muids that date back to 2010.

Aging: 16 months in French oak puncheons (500L) and demi-muid (600L).

Grape varieties : 100% Garnacha de Aragón

Press Notes

Vineyard age : Planted between 1940-1960

AG Vinous

2021

91 points

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.



Organic

