

BODEGAS BRECA

Calatayud



Products

Garnacha de Fuego

Located in the sleepy town of Munébrega, Bodegas Breca was founded by Jorge Ordóñez in 2010 with the mission of producing the finest Garnacha in Aragón. Garnacha de Aragón, the clone used to produce the wines of Bodegas Breca, is the most ancient and genetically untouched clone of Garnacha (Grenache) in the world. Garnacha was first cultivated in this northeastern corner of Spain, and transplanted across the Mediterranean by the medieval Kingdom of Aragón, which had territories across the Mediterranean. D.O. Calatayud has a very unique, extreme terroir. The combination of radical altitudes, diverse slate soils, and drastic climate combine to create a completely unique mesoclimate. As Spain's highest region for the production of Garnacha, Calatayud frequently sees temperature swings of 45°F between day and night. In our mountainside vineyards (2600-3500ft.), our vines are oftentimes exposed to 40-100°F diurnal temperature swings in the summer. The heat allows the grapes to achieve full phenolic ripeness, and the cool nights build high acidity in the grapes. Due to its long vegetative cycle, Garnacha requires a relatively dry, hot climate to reach proper phenolic ripeness. The cold nights, dawn, and dusk, combined with a variety of slate dominant soils, allow the grapes to reach high levels of acidity. Our head trained vineyards were planted between 1900 and 1975, and as with all of the Grupo Jorge Ordóñez vineyards, they are dry farmed. These conditions produce exceptionally balanced wines with ageing potential due to their concentration and acidity.

