

## TEMPRANILLO GARNACHA 2021

The Gran Sello range emerged in order to translate 28 years of passion at ARAEX Grands into wines that offer the best Tempranillo and other indigenous varieties for still wines and for Cava (Comtats de Barcelona sub-zone). The wines express well each terroir, melded with intense aromas from the fruit, yielding elegance and concentration of full, fresh and well balanced flavours. The vineyards of Gran Sello for still wines are located to the southeast of Madrid, in Toledo, and for Cava in Vila Rodona (Alt Penedès). At an altitude of over 737 meters above sea level, this part of Toledo is

considered cooler than the rest of Central Spain, which allows us to produce fresh, well balanced still wines. The same applies to our Cava, the vineyards are at above average altitude in Tarragona's high ground and the resulting sparkling wines are excellent. These Cavas are made in the Comtats de Barcelona sub-zone, considered the best terroir in Spain to grow Cava. The Gran Sello family of wines have a common base: at least 70-90% of the blends are made with indigenous Spanish grape varieties.

### THE HARVEST

The meteorological variability was the recurring factor throughout this very atypical vintage, and conditioned the harvest both in quantity and quality. In the fall of 2020, the vine started from an unfavorable situation due to the scarce reserve of edaphic water, which together with the scarcity of rains compromised the accumulation of reserves in the plant for the sprouting of the following year. With winter came the first adversity for the vineyard, in the first half of January a historical snowstorm associated with the storm Filomena, followed by a no less important cold wave, with temperatures of down to -16° C, caused death of buds and even of complete parts of the strains. The autochthonous varieties, with later cycles and better adapted to the climate, held out well. A new rainy season in mid-September interrupted the harvest and had adverse effects on ripening in the later areas as it favored the appearance of fungal foci that made the selection of bunches essential to maintain quality standards. Viticulture has the charm of seeing the character of the vine, the soil, the climate and the work of the viticulturist imprinted on the wines. This year has been a complicated year, the highly variable weather has required additional efforts both in the vineyard and in the winery to transmit the best of the grape through the wines.

### VINIFICATION

The grapes are received and inspected upon arrival at the winemaking cellar and were pre-macerated for 24 hours. Afterwards, they are destemmed and crushed. Fermentation and maceration occurs in stainless steel deposits over eight days at a controlled temperature, after which they are emptied and the skins pressed. The next step is malolactic fermentation before finally being filtered and bottled.



### TASTING NOTES

*Colour:* Clean and bright, cherry-red colour with medium depth and violet tints on the rim.

*Nose:* Aromas of ripe blueberry and blackberry, together with a pleasant touch of caramel and spice.

*Palate:* Refreshing and light in the mouth, with well-balanced acidity and flavours of red berries.

*Food pairing:* Roasted or barbecued meats, all types of pasta with sauce, and semi-cured cheeses. Perfect for tapas.

### TECHNICAL DATA

Varietals	70% Tempranillo, 30% Garnacha.
Vine Age	More than 20 years on average.
Fermentation Temperature	26°C
Fermentation & Maceration Period	8 Days
Barrel Age	2-3 Years
Time in Barrel	Around 2-3 months
Alcohol content (vol)	14,2% vol
Acidity total (gr/l)	5,3g/L
pH	3.5
SO2 free (mg/l)	68mg/L
Residual sugar (gr/l)	2,9g/L
Suggested serving temperature	16-18°C
Winemaker	Daniel Lorenzo.