

# SPAIN

**WINERY:** Arrayán

## Garnacha de Arrayán

**GRAPE:** Garnacha

### WINE EXPERTS

Produced with grapes from single vineyard planted in 1950 at 960 meters in altitude in the zone of Los Galayos in Cebreros (Avila). The soils have a laminar, slate-like texture and produce powerful wines. It fermented with 40% stems in a 4,300 liter oak vat with indigenous yeasts where the wine later matured for a period of 16 months. It has the darker and more expansive character of the slate soils, which is really noticeable when tasted next to the other Garnacha that comes from granite. This has depth and feels earthier. It also has an earthier texture that is grainy and seems to call for powerful food.

### WINEMAKER'S TASTING NOTES

This medium-extract wine is a vivid cherry red in colour. Floral aromas with notes of fennel and orange peel. There is a structured, silky texture with a long, mineral-driven finish. Overall, it is an elegant Garnacha, typical of the slate hills of Cebreros.



More info

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**TRADEWINDS**

