

SPAIN

WINERY Arrayán

Garnacha de Arrayán

GRAPE: Garnacha

WINE EXPERTS **TRADEWINDS**

Produced with grapes from single vineyard planted in altitude in the zone of Los 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- This has depth and feels earthier. It also has an earthier texture that is grainy and seems to call for powerful food.

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