

El Inquilino Garnacha 2018

Our intrepid Zorzal flies to his neighbor Rioja! Here you can find his new home ... We are Inquilinos! (Tenants)

El Inquilino Wines is a careful selection of Garnacha, Viura and Tempranillo grapes in the area of the Najerilla valley.

Our goal, as in all our wines, is to produce honest wines with local varieties, minimal intervention, wines that talk about its origin.

VITICULTURE&WINEMAKING: Mikel Sanz & Jorge Navascués

HARVEST: 2018

This is a complex vintage, winter was mild but spring was very rainy and cold. Flowering and veraison were 20 days later than previous vintage, although due to the high temperatures in September, the delay was compensated in 2 weeks. Rain was the most prominent element of the vintage after 2 years of water deficit but there was an extra effort in the vineyard management. At the end we can say it was a historically fresh and good vintage.

GRAPE VARIETY: 100% Garnacha

VINEYARD: Vineyards located in Najerilla valley, average age 35 years old.

WINEMAKING:

Wine made from low yields vineyards. Grapes were picked up and selected by hand. Alcoholic fermentation in 5.000-liter stainless steel vats just with indigenous yeast. Malolactic fermentation and 6 months ageing in 500-liter french oak barrels, 2 years used.

TASTING NOTES:

APPEARANCE: Clear, medium intensity, ruby colour wine.

NOSE: Clean, high intensity aromas of red fruit such as raspberry, strawberry, red cherry, spices.

PALATE: Dry and fresh, soft tannins and medium body. Red fruits flavours, mineral hints and a long finish.

SERVING SUGGESTIONS:

Ideal accompaniment for cured ham, stews, game and meat dishes. Serve at a temperature between 16° and 18 °C.

