

LA PAMELITA- LOBBAN WINES

Calatayud



BLEND: Syrah (95%) and Garnacha (5%)

WINEMAKER: Pamela Geddes

VINEYARD: _____

Pamela sources the fruit for this wine the best vineyards in Calatayud. It is the product of bush vine dry grown Garnacha from a small parcel that was planted in 1937 and of Shiraz that was planted in trellis with drip irrigation in 2002.

WINEMAKING: _____

This wine is vinified in the traditional method for sparkling wines, similar to the method used in the Champagne area. The grapes undergo fermentation in tank with 7 days skin contact, which gives the wine its lovely red colour. It is fermented dry and then malolactic fermentation takes place and a further 6 month maturation whilst still in tank. As with Champagne, there is a secondary fermentation that takes place in bottle over a 36 month period.

TASTING NOTES: _____

This unique wine has a lifted spicy nose with blackberries, mulberries and ripe figs dominating. There are also underlying hints of wild thyme, musk and cloves. On the palate, La Pamelita is a very fruit driven wine with great length and drinkability. A treat for the taste buds with spicy food, dark chocolate or mature cheese.

WEBSITE: <http://www.lapamelita.com/>

This wine is suitable for vegans and vegetarians.

