

GRILLAT TINTO – LA COMARCAL

Valencia



APPELLATION: Valencia

BLEND: Garnacha 70 % Monastrell 30%

WINEMAKER: Javi Revert and Victor Marqués

VINEYARD: _____

Grapes are sourced from two plots with sandy calcareous soils around the village of La Font de la Figuera. The Garnacha vineyard is about 15 years old, the Monastrell vines are older. The climate here is Mediterranean, with hot, dry summers and cooler winters.

VITICULTURE: _____

All vineyard work is by hand and viticulture is practicing organic.

WINEMAKING: _____

The grapes are hand-harvested. Both varieties are picked and vinified separately in concrete, before fermentation with wild yeasts. They are then aged for six months in concrete. The wines aren't fined and undergo a light filtration before bottling.

WEBSITE: n/a

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Very floral and aromatic with notes of rose and bitter, amaro-like herbs. On the palate it has bright acidity, sandy tannins and lifted, high-tone red berry fruit notes.