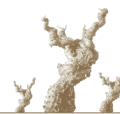


# EL CISMÁTICO

EL ESCOCÉS VOLANTE



**Variety:** Garnacha Tinta 100%

**Vintage:** 2020

**Classification:** Varietal Wine of Spain

**Production:** 3,733 bottles, bottled January 2023

**Winemaker:** Norrel Robertson MW

**Yield:** 1.1 tonnes per hectare

## TASTING NOTE

Intense ruby red in colour, the nose is still very youthful, deep and complex with constantly evolving aromas: from wild red fruits, beets, dried orange peel and a light touch of mountain herbs as the wine opens up. Fine tannins, nuanced, slightly lighter and fresher than previous years. Drinking 2023 and onwards for many years. We only release El Cismático when we believe we have the correct conditions to make an Old Vine Garnacha with the capacity to age gracefully for years in bottle, gaining complexity along the way.

## WINEMAKER'S NOTES

The 2020 vintage is the first vintage where this wine has come solely from our Armantes vineyards: contiguous parcels planted between 1937 and 1942 situated at around 800m above sea level. We find that Garnacha on these marl and limestone soils gives more exotic & ethereal elements and impart a precise and floral profile to the Garnacha grape with marked acidity and a low pH. Austere during fermentation and ageing but very rewarding with age.

Despite being North-East facing, we normally harvest these two parcels at the onset of harvest. The grapes were harvested into 20kg cases and were stored between 0 and 1 degrees in a cool room with controlled humidity. Fermented together in an open top fermenter with 20% whole bunches included in a layer cake fashion. Gentle punching down was applied once or twice a day during a long, slow, gentle fermentation after the grapes warmed up from their cold soak.

Afterwards we carried out a long maceration and malolactic fermentation took place on skins. After pressing the wine remained *sur lie* in second use 500 litre, fine-grained French oak barrels for 13 months.

## TECHNICAL DATA

Alcohol content: 14,3% Residual sugar: 0.5g/l

Total Acidity: 6.7g/l

pH: 3.35



By Beth Willard