



# LA MULTA

EL ESCOCÉS VOLANTE 

Variety: Garnacha 100%  
Vintage: 2019  
Winemaker: Norrel Robertson MW  
Region: D.O. Calatayud

## TASTING NOTES

Colour: Mid to deep purple.

Bouquet: Pronounced intense primary raspberry, cherry and prune varietal fruit characters with complex, earthy notes of spice and leather.

Palate: Full-bodied with fine, soft tannins and well-balanced acidity. Soft raspberry and wild berry fruits give way to a long, smooth, spicy finish.

## WINEMAKER'S NOTES

Old, concentrated bush vine fruit, hand harvested, crushed and destemmed. Temperature controlled alcoholic fermentation to 28 degrees C for 7 days with délestage and pigeage for colour and gentle tannin extraction followed by a short maceration. Pressed off skins using only free-run wine followed by full malolactic fermentation. The wine is then cold stabilised and given a fine earth filtration prior to membrane filtration.

Grown in chalk and clay soils situated on the slopes of the Ribota valley in DO Calatayud at 700 – 900m above sea level. Free-draining soils combined with minimal rainfall and significant differences in day and night time temperatures produce wines with excellent colour, aroma and distinctive varietal aromas.

This wine has been made as a bold, modern expression of the Garnacha varietal. Old vineyards, combined with the unique microclimate, have ensured great concentration of fruit from extremely small yields (circa 20hl/ha).

## TECHNICAL DATA

Alcohol: 15 % vol.

Sugar content: 1.9g/l

Total Acidity: 6 g/l

Malolactic: Yes

pH: 3.56