

EL CISMÁTICO

Variety: Garnacha Tinta 100%

Vintage: 2019

Bottled: March 2021

Production: 3287 bottles

Winemaker: Norrel Robertson MW

Yield: 1 tonne per hectare

TASTING NOTE

Intense ruby red in colour. The nose is still very youthful, deep and complex with constantly evolving aromas: from roast meats, beets, wild red fruit cloves and pepper. through to crushed violets, pencil lead, black cherry and a light touch of mountain herbs as the wine opens up. Drinking 2022 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

These old vines held up exceptionally well in the heat of August and the vintage can be characterised by its combination of very fresh acidity, ripe exotic fruit, flowers and a long saline finish. The 2019 vintage is composed of 4 single vineyards planted between 1933 and 1953, situated between 750 to 900. These parcels share the same geological characteristics of pudding stones, red clay, marl and limestone which impart a precise and floral profile to the Garnacha grape, where we have achieved grapes with marked acidity and a low pH.

The grapes were harvested into 20kg cases over period of 20 days as the 4 parcels matured at different date due to altitude, soil and aspect. The grapes were stored between 0 and 1 degrees in a cool room with controlled humidity. Fermented together in an open top fermenter with 10% of 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

Volatile acidity: 0.5g/l

pH: 3.34

EL ESCOCÉS VOLANTE 

