



ES LO QUE HAY

EL ESCOCÉS VOLANTE 

Variety: Old Vine Garnacha 95%, other varieties 5%

Vintage: 2020

Classification: Vino Varietal de España, declassified Calatayud

Bottled: November 2022, 6,280 bottles

Winemaker: Norrel Robertson MW

WINEMAKER'S NOTE

The 2020 vintage is the third vintage using 100% family-owned old vine vineyards where all vineyard practices are organic. Grapes from the Villarroya de la Sierra and Cervera de la Cañada in the North West of the comarca of Calatayud. A naked expression of high altitude of Garnacha: what you see is what you get.

VINEYARDS (age according to Vineyard Register)

La Lomita Gorda: Registered with a date of 1947 (in Aragon you can't go back before this date for some reason) after we purchased the vineyard, this is a plot that has all the hallmarks of a post-phylloxera planting: mainly Garnacha Fina with a smattering of Moristel, Miguel de Arco and Provehón (Bobal) - 0.7ha mainly made up of pudding stones at 750 metres, above sea level, situated halfway between Cervera de la Cañada and Villalengua, NW facing. Picked 23rd September 2020.

Marzolin: Registered as planted in 1920, 1.29 hectares of extremely stony old vines with up to 15% of Moristel on pudding stones. We purchased this vineyard in 2017 and brought it back to life from semi- abandonment saw a great crop. South-east facing. picked 25th of September.

Los Narros: Normally reserved for the El Mondongo wine we used the vineyard in the 2020 as the grapes were less balsamic and more serious in style, with more austerity and direct flavours. Planted 1964 - 0,81 ha -100% Garnacha Fina. A stony vineyard, with a greater preponderance of carbonates and glacia. South West facing at 880 metres and more than 35% slope. Gives more tannin and acidity to the blend. Harvested September 30th

Yields were 3.8 tonnes per hectare.

Grapes were picked a few days earlier than normal and were immediately stored between 0 and 1 ° C in a cool room, then crushed to an open cement tanks and cold soaked for around 5 days until spontaneous fermentation took place. Hand plunging was carried out twice a day followed by extended maceration on skins with malolactic fermentation. Ageing was on fine lees in old, used 500 and 650 litre barrels and then cement for a further 13 months before a light earth filtration and bottling. The 2020 again relies on less extraction than previous vintages with more whole bunch – up to 20% to add some complexity and grip - and less movement of the cap.

TECHNICAL DATA

Alcohol content: 14.3% vol.

Sugar content: 1g/l

Total Acidity: 5.9g/l

pH: 3.45