

VALDELABARGA

EL ESCOCÉS VOLANTE



Variety: Garnacha Tinta 85%, Other varieties 15% (Provechon, Macabeo)
Vintage: 2021
Bottled: April 2023
Quantity: 2600 bottles
Winemaker: Norrel Robertson MW
Vineyard: Valdelabarga
Altitude: 680 metres
Soil: Glacial boulders and pebbles
Village: Torralba de la Ribota



WINEMAKER'S NOTES

[Read our 2021 vintage report here](#)

The grapes were harvested into 20kg stored between 0 and 1 degrees in a cool room with controlled humidity. Fermented in an open top fermenter with 15% of whole bunches included in a layer cake fashion. Gentle punching down was applied once or twice a day only during a long, slow, soft fermentation after the grapes warm up from their cold soak. Afterwards we carried out a long maceration, malolactic fermentation took place on skins. After pressing the wine remained in 5 x 500 litre Stockinger barrels for 12 months before bottling with minimal fining and filtration.

Valdelabarga is a glacial plain composed of boulders and cantos situated between la Sierra de Armantes and Virgen de la Sierra in the heart of the Sistema Ibérico in the municipality of Torralba de Ribota. According to local folklore, the parcel changed hands for the price of a bull – *Venta del Bravo*. The parcel dates from 1941 based on government records, but its mix of Garnacha Fina (approximately 85%) with a sprinkling of Provechon (Bobal), Macabeo and other minority varieties suggests an earlier planting date just after phylloxera ravaged Europe some 40 years before.

Valdelabarga is an exceptional *Lieu-dit* with free draining soils with a capacity to always ripen and produce a Garnacha blend with ripe fruit and elegance.

TECHNICAL DATA

Alcohol content: 14.2%

Residual sugar: 1.5g/l

Total Acidity: 6.17g/l

pH: 3.4

“An exciting and complex wine”

Beth Willard, **Tim Atkin**^{MW} Aragon Top 100 Report 2024

