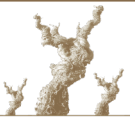


Garnacha Gris

EL ESCOCÉS VOLANTE



Variety: Garnacha Gris 100%

Vintage: 2024

Winemaker: Norrel Robertson MW

Classification: Vino Varietal de España.

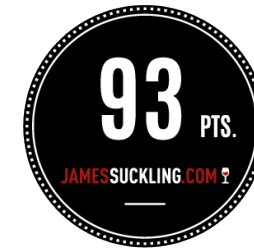
Bottling: Sep 2025 3,311 bottles

Vineyard: El Bautista 0.88ha planted in 2021

Soil: glacial, pudding stone, red clay and carbonate soil.

Altitude: 920m

Village: Villarroya de la Sierra, Comarca de Calatayud, Aragón



WINEMAKER'S NOTES

[Read our 2024 vintage report here](#)

Garnacha Gris, AKA Garnacha Roya, is a historic mutation of Garnacha which has always made up part of the vineyard mix in Calatayud and Aragon, as well as Cataluña and Rioja. When the DO of Calatayud was established in 1989 it was not considered for inclusion as a permitted variety despite its long history in the area and so existing vineyards were replanted with Garnacha Tinta. We are excited to reanimate this traditional variety with this 2021 planting, and believe it makes a truly vivid, original wine full of texture and vibrancy.

The grape is known locally as '*La uva de los muertos*' – the grape of the dead - due to the greyish/purple colouring of the grape skins, which reminded people of a dead person's colour or appearance. And, as a nod to this, there is a skull hidden amongst the vines on this label.

The *El Bautista* plot was harvested into 20kg cases and stored between 1 and 2 degrees in a cool room with controlled humidity for 72 hours before processing. The grapes were whole bunch pressed, cool, without sulphur or enzymes, to allow a natural cold settling, before the juice was racked to 5 x 500 litre neutral French oak barrels. Fermentation took place at ambient cellar temperatures in barrel and stayed on gross lees for one month, before racking and a light sulphuring, then a return to the same barrels to complete around 11 months *sur lie* before filtration and bottling.

Alcohol: 13.5 %

Residual sugar: 1.8g/l

Total Acidity: 7g/l

pH: 3.25