



Tres Equis / Garnacha Tintorera

Garnacha Tintorera with 24 months in French oak barrels

HARVEST:

Denominación de Origen Almansa

KIND:

Crianza red wine with 24 months in french oak barrels.

VARIETY:

Garnacha Tintorera 100%, from our own organically grown vineyards, planted more than 50 years ago. We select our very low yield vineyards located between 800–900 m. altitude of sandy and limestone soils, which produce grapes with a high concentration of color, aromas and flavor.

VINIFICATION:

These grapes are harvested manually in 15-kilo boxes and then subjected to a selection process before de-stemming and after crushing a careful pre-fermentation cold maceration, to obtain greater aromatic complexity. Fermentation and maceration last for 20 days, enhancing the varietal characteristics of the wine. The malolactic fermentation and subsequent aging takes place in French oak barrels for 24 months in a heated cellar, thus obtaining complexity, finesse and roundness.

TASTING NOTES:

Garnet color covered with violet hues. Aromas of very ripe black fruits, such as blueberries, blackberries and currants, with mineral, smoked and spicy notes from its ageing. On the palate it is powerful, unctuous and smooth with balanced acidity and round tannins that promise great aging potential. Fruity and original wine, which expresses its origin, with a balsamic and saline aftertaste provided by its long ageing.

RECOMMENDATIONS:

Open and decant the wine 30 minutes before consumption
Serving and storage temperature between 16° and 18° C.



DEHESA
El Carrascal