



ESENCIA DE PANIZA GARNACHA²⁰²²

D.O.P. CARIÑENA

 ALCOHOL
14% VOL.
 VARIETIES
100% Garnacha

TERROIR

2.800 hectares at 700 meters altitude located in Cariñena Designation of Origin. Hilly terrain at base of the Iberian Mountains. Soils composed of schist, chalk, loams and red clays.

TASTING NOTES

An expressive and deeply complex nose, showcasing the full character of the Garnacha grape. Aromas of ripe red and black fruit take center stage, with notes of cherry, plum and wild berries, complemented by delicate floral nuances.

The ageing in French oak is integrated with exceptional elegance, adding subtle hints of sweet spices, vanilla, cocoa, cedar and fine toasted notes, without overshadowing the varietal character.

A complex, refined nose with remarkable aromatic persistence.

PAIRING

Roasted or grilled meats, braises and rich bean stews are natural partners to this versatile wine. Sheep's milk cheese paired with our Garnacha would be a perfect start to a meal. Serve between 60-66 degrees.

VINIFICATION

After being crushed and destemmed, the grapes ferment in stainless steel tanks. After the descube and subsequent malolactic fermentation, the wine goes into barrels. Afterwards the wine is bottled to continue refining in our winery.





BODEGAS PANIZA

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