



MOMENTO CLAVE GARNACHA NUEVA²⁰²⁵

D.O.P. CARIÑENA

 ALCOHOL
11% VOL.
 VARIETIES
100% Garnacha

TERROIR

We have 2,800 hectares at an altitude of 700 meters, all located in the Cariñena DOP. The soils are brown-limestone over marl and sandstone, with slate in the higher areas.

TASTING NOTES

Our first Garnacha from the 2024 vintage has a light color with violet hues. On the nose, it is expressive, highlighting aromas of fresh red fruits such as strawberries, raspberries, and floral notes, along with a subtle spicy background.

On the palate, it is light and fresh, with balanced acidity that provides great freshness. The tannins are smooth and well-integrated.

The finish is pleasant and fruity.

PAIRING

A wine suitable for red meats, pasta, and cheeses.

Serving temperature: 44-50 degrees.

VINIFICATION

Maceration and fermentation take place in stainless steel tanks. Before bottling, the wine is stabilized and filtered to ensure optimal condition.

In our constant pursuit of improvement, we have created this complex and elegant wine, an exclusive representation of our authentic winemaking tradition.



BODEGAS PANIZA

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