Paniza
bodegas

ÚLTIMA GARNACHA 2018

D.O.P. CARIÑENA

ALCOHOL
15,5% VOL.
VARIETIES
100% Garnacha

TERROIR

A selection of exemplary Garnachas from our 6,900 acres of vineyards. Grapes from our vineyards planted at higher altitudes, at the foot of the mountains of the Iberian system. Brown limestone soils on marl and sandstone. Slate soils are found in the highest-altitude vineyards.

AGING

6 months aged in medium-high toasted french oak.

TASTING NOTES

A bright, intense cherry-red color. Black cherry, cedar and earthy notes stand out on the nose. Chocolate and rich balsamic notes flavor the elegant and lengthy palate.

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.

INTERNATIONAL WINE & SPIRITS AWARDS
GOLD
90-94 points
SPAIN 2022

91 PTS.
JAMESSUCKLING.COM

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