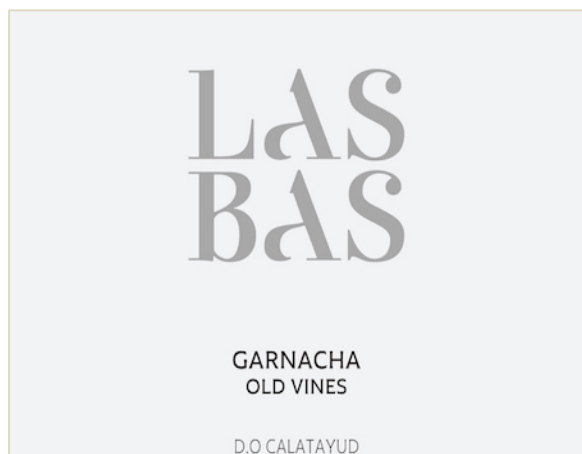


GARNACHA OLD VINES. LAS BAS. D.O CALATAYUD.



VARIETAL: Garnacha

Hand-harvested in the 2nd week of October.

WINEMAKER: Óscar Martínez Camiruaga

VINIFICATION: Traditional method. Controlled fermentation. Aged on lees French oak barrels for 2 months.

TASTING NOTES: A bright, red cherry. Clean powerful aromas of mixed red fruits that offer a lively palate. Soft in the mouth with balanced structure and a long, elegant finish. Good pairings include red meats, salmon, and grilled dishes.

Las Bas Garnacha is cultivated in D.O Calatayud. Located at approximately 2,952 feet above sea level, the winery is a beautiful juxtaposition of traditional and modern. The winery takes great care of their old vines by dry farming and hand harvesting their grapes from mountain vineyards.

Great care is taken with the fruit from harvest to vinification. The hand-harvested grapes are transported to the winery in airtight containers, to guard against temperature variations and environmental contamination. Once they arrive at the winery, the grapes are carefully unloaded to avoid being crushed. Finally, the winemaking hall is over 88 feet tall, allowing all movement of the grapes, must, and wine to be accomplished by gravity and no use of machinery or pumps.

The region is perfectly suited to the cultivation of vines. It enjoys a continental climate. Nonetheless, summers are hot and winter freezes are common. The soil is poor in organic material, with good drainage and the temperatures fluctuate significantly between night and day.

