



# Familia Osaba

## GARNACHA

**Region:** *Denominación de Origen Calificada Rioja*

**Variety:** *Garnacha*

**Alcohol:** *13,5%*

**Terroir.** *Selection of the best Garnacha plots from our Rioja Alta estates with a marked Atlantic influence and with an average age of 30 years.*

*The altitude of the vineyards, planted at 550-600 metres, delays ripening and provides a special freshness to the grapes.*

*Very poor clay-calcareous soils with maximum yields of less than 7.000 kg per hectare which increases competition between strains.*

*Manual harvest in 20 kg cases during the first half of October.*

**Winemaking.** *First selection in the vineyard, respecting maximum yields, followed by a second selection on the table before processing. After a gentle crushing, the grape juice is vatted by gravity in small French oak tanks, where it ferments and macerates in contact with its skins for 20 days with constant pumping over.*

**Ageing.** *Aged for 6 months in French oak barrels with a capacity of 225 litres from second and third year which provides structure without conditioning the varietal typicity of Garnacha.*

**Colour.** *Strawberry red colour of medium intensity, clean and bright.*

**Aroma.** *Intense aromas of red fruit, such as strawberry and raspberry.*

**Taste.** *It stands out for its freshness and the explosion of fruit in the mouth. Medium body and balanced acidity. Structured, round and friendly.*

**Pairing.** *Ideal to share with any appetizer. It pairs perfectly with any Mediterranean cuisine dish, especially pasta, rice and all type of tapas.*