





Corral de los Altos is a very nice place (Paraje in Spanish) where we have different grenache plots within the same area and landscape.

PRESENTATION

With a clear influence from Burgundy, our goal Is to make different grenache expression from here, Matías Michelini GarnaCHE is one of them, Matías goal is to show his own vision and interpretation of this great place.

LOCATION

Paraje del Corral de los Altos.

TERROIR

Clay Limestone

WINEMAKING

Alcoholic fermentation in 4.000-liter wooden vat and 1000-liter vats (using just indigenous yeast).

12 months ageing in 500-liter french barrels (2 years used) and also in a concrete and flextank

VARIETAL

Garnacha 100%

GM: NO

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

16°C/61°F

AGEING POTENTIAL

5 to 10 years

TASTING

APPEARANCE: Clear, medium intensity, ruby colour wine.

NOSE: Clean, high intensity fresh aromas of black fruit such us blackberry, blackcurrant, also black pepper, cedar and earthy notes.

PALATE: Dry and fresh, soft tannins and medium body. Black fruit flavours, mineral hints and a long finish.

FOOD PAIRINGS

Charcuterie, red meats, poultry.



