





# Spain, Bodega Virgen de la Sierra, Albada finca Gemelo, DO Catalayud, Rouge

DO Catalayud, Spain

We are located at an altitude of 780 meters above sea level, in a landscape of vineyards, almond and cherry trees. Most of the vineyard is protected by the Sierra de la Virgen, which gives its name to the winery.

### **PRESENTATION**

VARIETY:

93% Garnacha Viñas Viejas,7% blend of varieties, Garnacha Blanca, Macabeo, Monastrell, Provechon, and Vidadillo.

## **TERROIR**

Year of plantation: 1976. Height: 900 meters. Surface area: 0.7462 Ha. Soil type: clayey limestone Orientation: North

Slope: 20%.

## IN THE VINEYARD

Harvest by hand at the beginning of October.

## WINEMAKING

Harvest in boxes at the beginning of November. Once the grapes are transferred to the winery, they are cooled with dry ice and then destemmed and destemmed by hand (all the grapes with any defects are removed; crushed, raisins, green, etc. ....), to open barrels of 500 lts. After a cold maceration of approximately 7 days, the wine ferments naturally with its native yeasts. With several daily battonages.

#### **AGEING**

Once fermented and pressed, it undergoes malolactic fermentation in the same 3-year old barrels where it undergoes alcoholic fermentation. Subsequently the wine remains 10 months on the lees without contact with wood. Bottled without filtering or fining.

## VARIETAL

Grenache noir 100%

#### GM· NC

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

The nose shows high intensity of red fruit in liquor, stone, mineral, wet earth, aromatic herbs and dried flowers. Elegant, unnoticeable oak. The palate is powerful, but sweet and fresh. Great length



# **FOOD PAIRINGS**

Idea to accompany paellas, shellfish and aperitifs. It even pairs very well with a plate of cured ham.