



GARNACHA **ROCK**

2014

“A twist to the elaboration of the Garnacha. Yes more complex, more mineral, more risky to develop. But also the pleasure of enjoying it is much more.”

LUIS OCAÑA

VALLEYGLESIAS WINE&MUSIC BAR

D.O. ORIGIN (Appellation of Origin): Wines of Madrid

REGION Sierra de Gredos. San Martín de Valdeiglesias.

VARIETY GARNACHA: late maturing and vertical growing. Medium size clusters, conical and compact. Red fruit aromas (strawberry, cherry, blackberry)

VINEYARDS Finca Valdehornos. Reduced extension vineyards. 2.5 hectares. Top of the hill, vineyards located at 750 mts altitude. Only old vines dried in tanks, 1.5 kg per vine. Weathered granite soil that comes from the natural desintegration of the rock and provides the acidity and high mineral

WINEMAKING Cold maceration. Grapes 100% without destemming. After fermentation, they remain in deposit for 60 days. Aged in French oak barrels for 12 months.

APPEARANCE Deep cherry color, with slight purplish hues in thin layer. Clean and bright, with a middle layer. Good and abundant tears form after swirling.

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PALATE Well-balanced in mouth, perfect acidity to offset its alcoholic strength. High persistence after drink, leaving lasting memories retro nasally.

PRODUCTION 1.000 bottles.

THE NAME Our ancestors were winegrowers but also musicians. While music was never abandoned over the generations, the vineyards were becoming less. This name represents the musical joy of the return to the field. We all have danced once, when happy, but be careful, in order to dance you have to be prepared. The pruning, the harvesting, the goblet pruning ... will improve it considerably. So there are many reasons why have a glass of Rock. A celebration, a reunion with friends, a special night. What's yours?