

AGRÍCOLA LA PORTERA • TARDANO

TYPE
RED, CARIÑENA

LOCATION
ALMONACID DE LA SIERRA, ZARAGOZA, ARAGÓN, SPAIN



VINEYARD

Grape Varieties: 100% Garnacha

Vines Age: 40 years

Elevation: 2100 feet

Soil: Clay and limestone

Climate: Continental

Harvest: Sustainable viticulture. Dry-farmed and head-pruned. Harvested by hand in 15 kg. boxes

WINEMAKING

Winemaker: Jorge Navascués

Fermentation: Spontaneous fermentation using natural yeast in 1.500-liter stainless steel vats, manual pigeage, no remontage and a very soft extraction.

Maturation: 90% ages for 12 months in a traditional underground concrete vat, 10% ages in a 500 L. French oak vats.

WINE

Alcohol: 14.5%

Production: 500 cases

PITCH

- Tiny production

Excellent value

- Tardano comes from the Spanish word 'tardío', or belated. Jorge, Javier and Francisco had hoped to release their Garnacha from Cariñena in 2020, but due to the COVID pandemic, had to postpone the release to 2022.

TASTE

A very pure and bright Garnacha, with notes of red cherry, raspberry, licorice, a hint of pepper and some mineral character. Medium to full bodied, fresh, juicy and layered, it remains agile and lively.

ANALYTICAL DATA

pH : 3.26 | Total acidity : 5,24 g/L. | Residual sugar : 0,84 g

