

TARDANO

"A soulful Garnacha with a sense of place"

Garnacha is all the rage, and this wine represents our commitment to bring the essence of this world-class variety, whose origin lies in the Ebro Valley, more precisely in Aragón. A delightful wine, crafted and nurtured mostly in concrete, without any make-up, Tardano is a naked expression of this grape and its place.



LOCATION

50108 Almonacid de la Sierra | Zaragoza – Aragón

GRAPE VARIETY

100% Garnacha

VINEYARD

Grapes are sourced from two different parcels located in the village of Almonacid de la Sierra, growing on mainly clay and limestone soils. Limestone establishes the structure, backbone and acidity, while clay lends the elegant expression of fruit. Vines planted in 1983, conducted in bush. Altitude is 650m above sea level and climate is Continental.

FARMING

Sustainable viticulture. Dry-farmed and head-pruned. Grapes picked by hand using 15 Kg. boxes. Harvest started in September the 16th 2019.

WINEMAKING

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

AGEING

A 90% of it ages for 12 months in a traditional underground concrete vat, whereas a 10% ages in a 500 L. French oak vats. Bottled in November 2020. Total production of 6.048 bottles.

TASTING NOTES

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.

2019 VINTAGE

A very dry and hot year, conditions under which Garnacha withstands better than most of the grapes. Rainfall was well below average from the autumn/winter period. Low spring temperatures meant that vine development was initially but warm, dry weather saw favorable flowering period and a rapid fruit-set which was without setbacks. As the summer progressed it became clear that 2019 would be a year offering very healthy grapes and low yields.

ANALYTICAL DATA

Alc/Vol : 14,50% | pH : 3.26 | Total acidity : 5,24 g/L. | Residual sugar : 0,84 g