

## LEGADO del MONCAYO

### DO Campo de Borja, the wines of Isaac Fernandez

Isaac Fernandez works in a number of regions and with several varieties, but his standout wines come from the old Garnacha bush-vines grown in the highest, rockiest, iron-laden soils of DO Campo de Borja.

Isaac is nephew of Mariano Garcia, famous as head winemaker at Vega Sicilia in the late 20<sup>th</sup> century. Mariano is patron of the Mauro wine group which he founded after leaving Vega. Isaac commenced his career with Mariano, working 20 years at Mauro before stretching his wings as a consultant from 2005 (in conjunction with a US importer, Aurelio Cabestrero). Multiple partnerships and consultancies have come (and gone). We import Isaac's Campo de Borja Garnachas, and keep an eye on his work in Utiel-Requeña, Calatayud and Bierzo.



Campo de Borja (which grandly calls itself 'The Empire of Garnacha'), is a DO of 5,000 hectares in Zaragoza province, between Navarra and Catalunya. Soria, the eastern end of Ribera del Duero, is 100km due west. Most of the DO inhabits the broad, delta-like flood plains of Rio Ebro, after it departs Rioja for Priorat and the Mediterranean. The climate is extremely dry Continental: it's hot (except when terrifyingly cold). It's dry. It's windy. Rainfall is a paltry 350mm (up to 450mm of rain in the hills), with grapes grow between 350 and 750 metres altitude. The soils are a mix of limestone sand, large calcareous stones and ferrous clay. Production here dates back to 1145.



Within the DO are 3 zones (determined by altitude) covering 16 municipalites, with one part above the flood plains, the slopes of Moncayo, having a special micro-climate: altitude and the volcanic influence in the soils under the now-extinct Moncayo volcano. On the flanks of Moncayo, rich, stony clay soils nurture Garnachas that survive a battering by fierce cold, dry winds (especially the cold, dry Atlantic 'Cierzo' in winter) as only Garnacha can.

Legado de Moncayo (legacy of Moncayo) is a project based in the south of Campo de Borja (just south of Borja itself) in Ainzon, below the Ebro and 45 minutes north-west of the regional centre, Zaragoza. Younger vine Garnacha Negra and Garnacha Blanca is planted at 550-600m, with older vines up to 750m. Most are goblet-trained bush vines.



### LEGADO del MONCAYO Garnacha



From bush-vines around 25 years' age, grown above 500 metres on red calcareous sands buried under a carpet of 'pebbles'. Hand-picked fruit is fermented simply in stainless steel, and bottled directly from these vats to emphasise freshness and delicacy. A classical red cherry and spice Garnacha with earthiness and bright natural acid, and without cloying ripeness.

### LEGADO del MONCAYO Garnacha

*A bright, floral, spiced red berry Garnacha with depth, movement and freshness. Cherry fruit with underlying blackberry is cut by spice, crushed cold rock and Mediterranean herbs. Fine silty-sweet tannin threads the fruit and structures the mid-weight mouth perfectly. It's fresh with natural acid all around.*