

Cueva del Chamán Esencia Garnacha Tintorera



REGION

Almansa

SUB REGION

“Casa Don Pedro y La Zarzuela”.

GRAPE VARIETAL

Garnacha Tintorera (100%).

COLOUR

Bright dark cherry red.

NOSE

Typical notes from ripe Garnacha Tintorera: grapefruit, fig tart, blackcurrent, blackberry intertwined with balsamic and smokey notes from the ageing process.

PALATE

The initial sensation is sweet with well balanced acidity and tannins that lengthen the palate.

The power of the Garnacha Tintorera can be felt and its torrefactor finish adds extra length.

The overall feel is complex and reminds us of fruits of the forest blended with vanilla, coffee and tobacco.

FOOD PAIRING

Ideal to accompany beef, game and strong cured cheeses.

The proteins from the meat make a perfect match with the tannins from the wine leading to a wonderful sensation on the palate.

SERVING TEMPERATURE

Consume within 10 years of the harvest at a temperature between 16 and 18°C.

VINEYARDS

The vineyards used in our wines are selected using a rigorous selection process by our technical team. In search for maximum quality, the selection is based largely on age of vineyard, yield and the general health of the vineyard.

For our most Premium wine, great attention to detail is taken care of from budbreak to the harvest. The vineyards are a minimum of 40 years old. The harvest is done in cases of 100Kgs with a strict selection upon arriving at the winery.

WINEMAKING

Made from our unique local grape “Garnacha Tintorera”. The wine is made using traditional methods with destemming before fermentation in stainless steel tanks with air/nitrogen injection. Fermentation temperature is at around 32°C with maceration time of up to 16 days.

BARREL AGEING

Malolactic fermentation is undertaken in a selection of new, fine grain French oak barrels of 500l. The wine stays a minimum of 14 months.

A light clarification and cold stabilization finishes the wine before being aged for a minimum of 14 months in bottle before release.