



EN SUS TRECE

by EL ESCOCÉS VOLANTE 

Variety: Ancient vine Garnacha 100%
Vintage: 2013
Producer: Norrel Robertson, MW
Region: Aragón
Classification: Vino de España

TASTING NOTES:

Quintessential Garnacha style showing ripe black berry, ripe prunes, black cherries and liquorices. Well-managed sweet fruit on the nose. Youthful, fleshy, juicy but not over-extracted, lovely sweet tannins and almost picture-perfect in balance. Long and very well packaged. It completely meets the expectations for Garnacha.

WINEMAKER'S NOTES:

EN SUS TRECE is a traditional Spanish expression which means to stick to one's guns, not back down, stand your ground etc. To stick to one's 13. The expression was born during the dual Papacy in the 15th century. When Papa Luna (Benedictine the 13th, a notoriously stubborn and hard-headed character) was asked to step aside, he did not back down, insisting that he was the rightful Pope and thus the expression was born. We too have stuck to our guns. This is a selection of parcels of old vine Garnacha from great sites around Spain but fermented and bottled outside the DO system, thus being declassified to Spanish varietal wine. We too were exiled to make this wine but did not back down in striving to release the best Garnacha possible.

High altitude ancient vineyards at 1000 to 1100 metres above sea level with 'pizarra' slate and quartzite soils. Completely dry grown and unirrigated this is an inhospitable continental climate with extreme changes of temperature were mountain herbs, almonds, cherry trees and Garnacha form a breathtaking patchwork. Low annual rainfall of 200-300mm and the remarkable soils produce fine and elegant Garnacha which is punctuated by intense black fruit flavours with complex mineral, smoke and 'garrigue' notes.

TECHNICAL DATA:

Alcohol content:	14,50% vol.	This is a pure, mainly unoaked Garnacha which is fermented in open top fermenters with hand plunging only and no pumping of must or grapes. Aged on fine lees for 20 months before release. Hand plunging only.
Total Acidity:	5,6 g/L	
PH:	3,36	