

Viñedos Singulares



GUARAFÍA 2024



Type of Wine:

Red wine 13 % Alc.



Vintage::

2024.



Location:

D.O.P JUMILLA.



Production:

1.419 bottles of 750 ml.



Grape Varieties:

100 % Garnacha fina.



Harvest:

Hand harvest on
September 2024.



Packaging:

Horizontal box of 6
bottles of 750 ml.



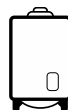
Conservation:

Between 15 y 16 °C.



Soils:

Semi- dry farming trellised vineyard located at the shady slope northwest of the Sierra del Carche, at 600 meters above sea level, with sandy loam soils with the presence of limestone and the influence of clay and marl.



Winemaking:

Semi carbonic maceration, alcoholic and malolactic conversion in open 225 liter French oak barrels.



Ageing:

6 months in a 1.900 liters cubic foudre with gray granite walls.



Tasting notes:

Aspect: Medium intensity of pale ruby color.

Nose: Subtle floral aromas and small red berries, on a mineral background and very slight hints of spices.

Palate: Silky and elegant verticality. Its delicate complexity and balance is surprising, transporting all its aromas to a pleasant and persistent finish in which its mineral character stands out. Ideal with white meats, soft cheeses and fish as salmon or trout.



Awards & Points:

Tim Atkin: 92 p.

James Suckling: 91 p.

Guia Gourmets: 96 p.



Palletization:

Pallet 120 x 80 cm:

88 boxes x 6 bott.

Weight: 760 kg.

Height: 185 cm .



Certificates:

Organic Certified.

Vegan Certified.

