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PIEDEMONTE GARNACHA OLD VINES 2019 Bodegas Piedemonte, Navarra, Spain



eCommerce # 42781 | 14.0% alc./vol. | \$24.95

Intense cherry red with garnet hues. Intense aromas with dominating ripe fruit, mineral and balsamic notes, soft milky hues and a touch of liquorice. Tasty, elegant and perfectly balanced. outstanding fruity, spicy and mineral notes, providing great complexity and personality. Very persistent, with lingering fruit in the mouth. **Winery & Terroir:**

Bodegas Piedemonte winery was founded in 1992 in the town of Olite in Navarra (where the Royal Palace wa built in 1402). It bears its name from the location of its vineyards in the 'Piedemonte de Tafalla-Olite' plain that stands between the Pyrenees mountains and the Ebro valley (the 'Ribera') of Navarra, between the hill ranges of Ujué to the east and the lower hills along the river Cidacos to the west.

The oldest Garnacha vines located at Olite area with a cooler, more humid climate. The vineyards extend across flat and undulating terraces with very stony soils. These vineyards yield small, concentrated clusters.



Vinification:

The grapes are fermented and macerated separately in stainless steel vats. The fermentation is made at a controlled temperature ~26°C and with a maceration of ~15 days. Once the alcoholic and malolactic fermentation has been completed, the wine is matured in 225 litre oak barrels for 9 months.

Variety: Old Vine Garnacha 100%

Residual sugar: 6 g/L

Serving suggestion and food pairing: Serve at 16°C. Perfect accompaniment for cured ham, stews and game.

Mundus Vini

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