



LA GARRA TEMPRANILLO GARNACHA 2023

Bodegas Piedemonte, Navarra, Spain



eCommerce # 42782 | 14.0% alc./vol. | \$18.95

Tener garra (literally, to have claws) is used to denote strength, courage and determination on the face of adversity, and is often depicted by the claws or paw of a wild animal. Combination of the two varieties Tempranillo and Garnacha make a wine with a fruit-laden, highly complex nose. Round in the mouth, the wine offers sweet, fruity tannins and a great balance between structure and acidity.

Winery & Terroir:

Bodegas Piedemonte winery was founded in 1992 in the town of Olite in Navarra (where the Royal Palace was 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.



Vinification:

The grapes are separately fermented and macerated in stainless steel tanks. Fermentation takes place at controlled temperatures of about 26°C, followed by about 8 days' maceration. After alcoholic and malolactic fermentation, the wine remains in 225-litre oak barrels for 6 months.

Varieties: Tempranillo 60%, Garnacha 40%

Residual sugar: 2 g/L

Serving suggestion and food pairing: Serve at 16°C. Perfect accompaniment for casseroles, red meats, roasts and cheese.