



Segura Viudas

Garnatxa 2014

D.O. CATALUNYA

GARNACHA IS ONE OF THE MOST WIDELY PLANTED RED WINE GRAPE VARIETIES IN THE WORLD. IT RIPENS LATE, SO IT NEEDS HOT, DRY CONDITIONS SUCH AS THOSE FOUND IN SPAIN, WHERE THE GRAPE PROBABLY ORIGINATED. WINES MADE FROM GRENACHE ARE LIGHTER IN ACID, TANNIN AND COLOUR. IT IS GENERALLY SPICY, BERRYFLAVOURED AND SOFT ON THE PALATE WITH A RELATIVELY HIGH ALCOHOL CONTENT. GARNACHA IS THE GRAPE RESPONSIBLE OF PRODUCING SOME OF THE MOST EXPENSIVE WINES OF CHATENEUF DU PAPE OR PRIORAT. BUT LATELY WE HAVE SEEN IT ON THE MARKET OFFERING BEAUTIFUL YOUNG AND FRESH WINES, LIKE THE ONE WE HAVE PRODUCED AT SEGURA VIUDAS. GARNACHA HAS PERFECT CONDITIONS TO GROW IN SOUTH OF CATALUNYA, IN TERRA ALTA, WHERE THE GRAPES OF VIÑA HEREDAD COME FROM.



VINTAGE 2014

From a weather point of view, 2014 will be remembered as a complicated year, with notable variations between the seasons.

Winter was mild and dry, frost free and with low rainfall. Even so, vine bud burst was quite normal during March and April.

Summer was quite wet, with relatively low temperatures, both in July and August. This meant that we had to be even more vigilant than usual in monitoring ripeness indices, and we paid more visits to the vineyards to carry out checks than we might normally have done.

In September, in the middle of harvest, it rained yet again, and temperatures were not particularly high. Thankfully the Garnacha varietal overcame these adverse conditions and managed to produce healthy, ripe bunches of grapes.

It was a difficult vintage in which we needed to use all our experience and knowledge on a vineyard by vineyard basis.

THE CREATION PROCESS

- Cold soak during 24 hours: The main advantage to cold-soaking the grapes are to extract colour and flavour, in an aqueous environment, without extracting tannin.
- Fermentation at 20°C to maintain all the aromas.
- Maceration for 30 days to enhance the body and structure.
- Ageing in oak casks for 2 months just to allow the lees to contribute an elegant oak flavour but letting the varietal aromas of the grape express.

WINEMAKER'S NOTES

Red colour of medium intensity. Intense aroma of ripe black fruit mainly cherries and plums, with some spicy and liquorice notes. Palate is smooth, round and has a good fresh acidity. Long and elegant finish.

Gabriel Suberviola, Winemaker

SOMMELIER'S RECOMMENDATION

Our Garnacha is a magnificent expression of fine, ripe, Mediterranean black skinned fruit, and of liquorice. An expression of warmth and of friendship. It is a wonderfully versatile wine, understandably at home with grilled red meats, with eastern or western takes on chicken, with Iberian which it matches with its toothsome flavours. With stews, light in summer, rich in winter, but also perfectly at home with blue fish, tuna fillet, salt cod, meat pastas, roast kid and suckling lamb – the list is endless!

Juan Muñoz, Sommelier

WINEMAKING TEAM

Gabriel Suberviola - Technical Director of Segura Viudas and Oenologist
Pedro Hellín - Head of Laboratory at Segura Viudas and Oenologist

GRAPE VARIETIES

100% Garnacha

TECHNICAL INFORMATION

- Alcohol 12,5% vol.
- Total Acidity: 3,2g/l
- Residual sugar 0,5 g/l
- Ageing: Young wine with 2 months of oak barrels contact.