



Segura Viudas

Garnatxa 2016

D.O. CATALUNYA

GARNACHA IS ONE OF THE MOST WIDELY PLANTED RED GRAPE VARIETIES IN THE WORLD. IT PRODUCES ATTRACTIVE, REFRESHING, FRUITY, SUBTLE AND VERY MEDITERRANEAN WINES. THEY ARE USUALLY WINES WHICH ARE QUITE HIGH IN ALCOHOL AND TYPICALLY GARNET RED IN COLOUR. IT IS A LATE RIPENING VARIETY WHICH MEANS IT NEEDS WARM AND DRY CLIMATES, TYPICAL OF THOSE FOUND IN SPAIN. IN FACT IT HAS ITS ORIGINS IN SPAIN AND THAT IS WHERE IT IS AT ITS MOST EXPRESSIVE.

THE 2016 VINTAGE

During the whole of 2015 rainfall was measured at a mere 312 l/m², when the annual average is around 525 l/m².

2016 followed on in the same vein, so far as drought conditions were concerned, as from the beginning of January up to the end of August rainfall was 210 l/m² (200 l/m² in 2015).

To avoid continuing dehydration and to maintain a balance between the solid and liquid parts of the grape and between sugars and acids, we brought the vintage forward by 6 days from the date we had originally planned.

Harvest started on 26th. August with the Macabeo.

The grapes were in perfectly healthy condition as a result of the lack of water.

The wines are high in aromatic intensity and full of flavour, the slight dehydration in the grapes themselves has brought about a greater concentration of aromas and of palate flavours to the finished wines.

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, of medium intensity, with purple notes of youth.

Intense aromas of red and black fruits – ripe cherry and blackberry, along with some violet floral notes over a backdrop of pepper and cinnamon spices.

The palate starts softly and tastily, with good acidity delivering a refreshing feel.

Good length, and with a back palate again of ripe red fruits – cherry and pomegranate, and a light touch of liquorice.

Miquel Salarich, 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

Miquel Salarich - Technical Director of Segura Viudas and Oenologist
Ton Raventós - Head of Laboratory at Segura Viudas and Oenologist

GRAPE VARIETIES

100% Garnacha

TECHNICAL INFORMATION

- Alcohol 13% vol.
- Total Acidity: 3,3g/l
- Ageing: Young wine with 2 months ageing in oak barrel.