



TECHNICAL SHEET

El Garbi Tinto

White Grenache 2019

Variety/Varieties

95% Garnacha Tinta, 5% Garnacha Blanca (taken from oldest barrel of wine destined to be El Garbi Blanco)

Grapegrowers

Epicure Wines

Harvest Dates

5th September

Vineyard Sites

Castellets

Climate

Mediterranean

Soil

Clay and argilo calcareous soil

Vine Management

Sustainable Vine management

Serving Temp

10-15, depending on the occasion

Cellaring Potential

Drink within three years of the vintage

Alcohol

13.5%

Residual Sugar

<0.5 g/l

pH

Total Acidity

5.9 g/l

Wine Making

Destemmed, two thirds fermented to dryness in steel tanks with the final third finishing its fermentation in barrique. Matured for seven months in French oak barriques (third fill).

Palate

Soft tannins supported by moderate but refreshing acidity.

Colour/Appearance

Medium Ruby

Aroma/Bouquet

Upfront red fruit, perfumed, with just a sprinkle of spice from the oak. Juicy and very drinkable.

Food Pairing

Perfect with lighter red meats or serve lightly chilled with chicken and veal.