



REAL COMPAÑÍA
DE VINOS

Real Compañía *Garnacha*

VINEYARD

Location: Selected vineyards in several locations across the Ebro river valley, in North-East Spain.

Soil: Clay and limestone.

Climate: Continental with cold winters and hot and dry summers. Strong contrast between night and day temperatures.

Varieties: Garnacha (Grenache).

Average age: 25 years old vines.

TASTING NOTE

Color: Of vivid colour, fresh dark or very mature fruit tones.

Nose: Fruit aromas of red fruits, plums and peaches.

Palate: The same fruity sensations coupled with a characteristic acidity, conferring freshness.

Aftertaste: Long and tasty.

WINEMAKING

Fermentation: 12 days in stainless steel tanks.

Maceration: Temperature-controlled cold maceration in order to preserve the aromas.

Aging: Young wine, with no barrel aging. It remains 2-3 months in the bottle before its launching.

FOOD HARMONIES

Cold meats: ham, 'chorizo', etc.

Grilled and roasted red meat.

Grilled red peppers.

Medium-cured cheeses.

Pizza, bread with tomato and olive oil.

It is great as an aperitif and by the glass.

SERVE AT 14-16°C