



LEGADO DEL MONCAYO GARNACHA ROSADO


"I tasted it from tank during a trip to Spain early in the year. It was so deliciously compelling, we had to import it." –

Aurelio Cabestrero - Importer

WINERY	ISAAC FERNANDEZ SELECCIÓN
APPELLATION	Campo de Borja D.O.
GRAPE(S)	100% Garnacha, from 10 to 20 year-old vines
ALTITUDE/SOIL	560-600 meters / gravelly, chalky loam
FARMING METHODS	Traditional methods
HARVEST	Hand harvested into small boxes
PRODUCTION	4 hours skin maceration, whole-cluster pressed, alcoholic fermentation in stainless steel
AGING	Aged for a few months in stainless steel tanks prior to bottling, no oak.



WINE NAME SCORES DOWNLOADS REVIEWS

 Legado del Moncayo Garnacha Rosado 2017

