

# GALIANO

**ALCOHOL:** 15 % vol

**GRAPE VARIETY:** Garnacha.

## VINEYARD CHARACTERISTICS

Grapes from Garnacha vineyards over 50 years old, with an average yield below 1 kilo per vine. Vineyards located over clay-ferrous and stony soils, very dry with a rainfall of less than 300 litres per square meter. Facing Southeast, located at 700 high altitude and at the skirts of the Iberian mountain range, just next to the hill called "Galiano", from which we take the name for this excellent wine. Therefore, this wine could be named as single vineyard wine.

## HARVEST

4th week of October when the grape is very ripen and concentrated.

## PROCESS

Traditional method. Cold maceration during 48 hours in order to get the most intense fruit. Fermentation at 30° C under temperature control. Maceration lasts 4 weeks. Afterwards, it is drawn off and pressed.

## AGEING

Mixed ageing in a French oak vat during 9 months, and French oak barrels during 7 months, making a total of 16 months in oak. During this period the malolactic fermentation takes place. After bottled, the ageing continues in its own bottle before release.

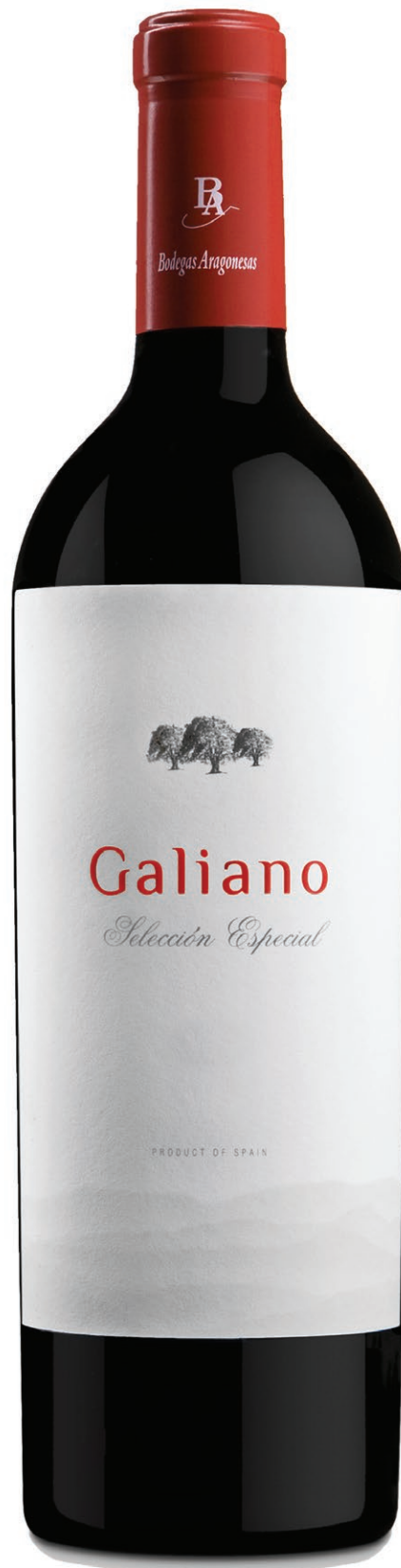
## TASTING

**Colour:** High intensity cherry red with some other notes due to its ageing. Very clean and bright.

**Aroma:** Complex, high intensity of very ripe red and black fruits, with aromas of fruit in jam and spiced, mineral and roasted (coffee, toffee) notes obtained by toasting woods.

**Palate:** Very powerful, broad, fleshy, harmonious and structured mouth, rich in nuances, fresh, lively, very balanced, with wide and very long aftertaste.

**SERVE AT:** 15° C



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