

EL CISMÁTICO

EL ESCOCÉS VOLANTE



Variety: Garnacha Tinta 100%

Vintage: 2018

Region: Vino Varietal con añada

Bottled: 18 December 2019

Quantity: 4100 bottles, 150 magnums (sold out)

Winemaker: Norrel Robertson MW

TASTING NOTE

The wine is concentrated and extremely fresh at the same time. Still very youthful, deep and complex with aromas changing every minute. A light touch of mountain herbs. Fine, elegant and bold, the ripe fruit is exquisitely balanced by fresh acidity achieved from growing Garnacha at altitude. The tannin is firm but polished with an extremely long finish. Drinking 2022 and onwards for many years.

WINEMAKER'S NOTES

One of the stand out years in our 17 years producing Garnachas. Crop levels were slightly restricted as many vines bounced back from the devastating frost of 2017. The growing season was even with staggered ripening between *parajes* and varieties as we moved into September and October. The 2018 vintage is composed of 4 single vineyards, situated between 750 to 900. These parcels share the same geological characteristics of pudding stones, red clay, marl and limestone which impart a precise and floral profile to the Garnacha grape, where we have achieved grapes with marked acidity and a low pH.

The grapes were harvested into 20kg cases over period of 20 days as the 4 parcels matured at different date due to altitude, soil and aspect. The grapes were stored between 0 and 1 degrees in a cool room with controlled humidity. Fermented together in an open top fermenter with 20% of whole bunches included in a layer cake fashion. Gentle punching down was applied once or twice a only during a long, slow, soft fermentation after the grapes warm up from their cold soak.

Afterwards we carried out a long maceration and malolactic fermentation took place on skins. After pressing the wine remained *sur lie* in second hand 500 litre, fine-grained French oak barrels for 12 months.

TECHNICAL DATA:

Alcohol content: 14.5%

Residual sugar: 0.5g/l

Total Acidity: 6.7g/l

Volatile acidity: 0.5g/l

pH: 3.4

95
Points

Robert Robertson
WINE ADVOCATE

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VINEYARDS

El Mimbreral: planted 1953. Size: 1.41 ha. Altitude: 900m.

Situated on the loin of Barranco del Chopo with a wide exposure between Villarroya and Torrijo de la Cañada. Complex mix of cantos, marl, clay and carbonate, deep and well-drained. The Garnacha is always very rounded and fresh from this parcel open on all sides to the elements.

Piedra Blanca: planted 1947. Size: 0.6 ha. Altitude: 850m

As the name suggests, limestone and galet stones with a glacial base of red clay and large rocks. Situated rising above Ermita de la Trinidad towards Barranco del Chopo. NE orientation.

Cerro Merino: planted 1943. Size: 0.6 ha. Altitude: 920m

Again, glacial but with a higher concentration of red clay. South West facing . Tends to give more explosive red fruits but always with good acidity.

Armantes: planted 1937. Size: 0.7 ha. Altitude 750m

North East-facing on the folds of the Sierra de Armantes. A higher concentration of marl and limestone on thinner soils tends to produce very floral Garnacha punctuated with notes of monte bajo. Early ripening despite the orientation.

YIELD: 1,33 tonnes per hectare.