

El Cismatico Garnacha

El Escoces Volante

Spain - Aragon

The wine is produced from 3 single vineyards - El Mimbreal, Piedra Blanca, Cerro Merino - situated between 850 to 900 meters high. These parcels share the same geological characteristics of pebble stones, red clay, marl and limestone which impart a precise and floral profile to the Garnacha grape that has achieved a balanced acidity and a low pH.

El Cismatico offers an intense ruby red in color. The nose is still very youthful, deep and complex with aromas changing every minute. It starts out with notes of roasted meat, beets, wild red fruit, cloves, pepper. Little by little, as the wine opens the nose displays touches of crushed violets, pencil lead, black cherry and 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.

El Cismático is only released when the correct raw material has been achieved to make an Old Vine Garnacha with the capacity to age gracefully for years in bottle, gaining complexity along the way. The objective is to produce a wine that has the capacity to age quite happily for up to 30 years.

Specifications

Wine Type	Red
Varietals	100% Garnacha
Age of Vines	75-90 years old
Agricultural Practices	Sustainable
Soil type	limestone, pebble stones and red clay
Vinification	The grapes were harvested into 20 kg cases and fermented together in cement with gentle punching down only. Afterwards a long maceration occurred and malolactic fermentation took place on skins. After pressing the wine remained sur lie in 500 liter fine-grained French oak barrels for 12 months.
Production	450 (9-liter cases)

