



# Segura Viudas

Garnatxa 2020

D.O. CATALUNYA

Garnatxa is one of the most widely planted red grape varieties in the world. It produces attractive, refreshing, fruity, subtle and very Mediterranean wines. They are usually wines which are quite high in alcohol and typically garnet red in colour. It is a late ripening variety which means it needs warm and dry climates, typical of those found in Spain. In fact it has its origins in Spain and that is where it is at its most expressive.

## VINTAGE 2020:

The 2020 harvest finished earlier than in any recent year. With good quality grapes, but with a notable drop in yield as a result of some areas having intense rainfall and humidity in spring. The drought in the two months preceding the harvest contributed to there being small berries, with medium potential alcohol level and acidity, but assuring good quality fruit.

## THE CREATION PROCESS:

- Machine harvested for speed and to take full advantage of optimum ripeness levels in the grapes.
- Night harvest to deliver cool temperature grapes to the winery.
- Grapes cooled to 8-10 °C to concentrate their primary aromas, and were given a pre-fermentation maceration for 24 hours.
- Fermentation which followed was carried out at 20 °C to retain all the primary aromas.



## WINEMAKER'S TASTING NOTES:

Red, of medium intensity, with purple notes of youth. Intense aromas of red and black fruits – ripe cherry and blackberry, along with some violet floral notes over a backdrop of pepper and cinnamon spices. The palate starts softly and tastily, with good acidity delivering a refreshing feel. Good length, and with a back palate again of ripe red fruits – cherry and pomegranate, and a light touch of liquorice.

*Manel Quintana, Technical Director and Oenologist*

## SOMMELIER'S RECOMMENDATION :

Our Garnatxa, is an expression of black Mediterranean fruit, and of liquorice. It is a very versatile, happy and light wine, making it a fantastic partner with a great number of dishes. From sausages and cured meats to a tataki of red tuna. If you prefer a more vegetable pairing, we recommend you try an aubergine lasagne or a red pepper, onion and aubergine bruschetta (Coca de escalibada). Any type of tomato sauced dish will go well with this high acid red. With classics like meatballs with cuttle fish or pasta Bolognese the sauce and the wine simply shine.

*Matilde Rinaldis, Sommelier*

## GRAPE VARIETIES:

- 100% Garnacha

## TECHNICAL INFORMATION:

- Alcohol: 13,50% vol.
- Total Acidity: 3,50 g/l
- Ageing: Young wine with 2 months ageing in oak barrel

## WINEMAKING TEAM:

**Manel Quintana** - Technical Director of Segura Viudas and Oenologist  
**Ton Raventós** - Head of Laboratory at Segura Viudas and Oenologist