



Segura Viudas

Garnatxa 2017

D.O. CATALUNYA

GARNACHA 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.

THE 2017 VINTAGE

To understand the 2017 vintage, it is important to remember that 2016 was a year of severe drought. Spring of 2016 saw very little rain, and as a consequence the vines developed in a very limited manner. The grapes of one year form from the buds of stems of the previous year. The limited rain in 2016 created a situation, from the very beginning, where there would be few grapes for the 2017 vintage.

The 2017 vintage year began with a mild winter. From January to April there was a historically normal amount of rain, although in April there was less rain than expected and May was especially dry. From May up until harvest there was very little rain.

During June and July there were continual heat-waves and average temperatures were significantly higher than normal. All these anomalies would have noticeable effects on a localised level come harvest time.

The plants' low productivity, coupled with the heat-waves at the beginning of summer accelerated the vegetative cycle, and as a result the harvest was earlier than usual for all grape varieties. The first monitoring controls of the grapes revealed that the concentration of sugars was higher than anything previously recorded, and as a result we decided to start harvesting Macabeo on 16th. August, 10 days earlier than in 2016. In general the characteristics of the grapes were very good, in an impeccable phytosanitary condition, high potential alcohol levels and moderate acidity. In spite of the harvest being low yielding, the wines are of very high quality.

THE CREATION PROCESS

- Cold soak during 24 hours: The main advantage to cold-soaking the grapes are to extract colour and flavour, in an aqueous environment, without extracting tannin.
- Fermentation at 20°C to maintain all the aromas.
- Maceration for 30 days to enhance the body and structure.
- Ageing in oak casks for 2 months just to allow the lees to contribute an elegant oak flavour but letting the varietal aromas of the grape express.

WINEMAKER'S 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.

Miquel Salarich, Winemaker

SOMMELIER'S RECOMMENDATION

Our Garnacha is a magnificent expression of fine, ripe, Mediterranean black skinned fruit, and of liquorice. An expression of warmth and of friendship. It is a wonderfully versatile wine, understandably at home with grilled red meats, with eastern or western takes on chicken, with Iberian which it matches with its toothsome flavours. With stews, light in summer, rich in winter, but also perfectly at home with blue fish, tuna fillet, salt cod, meat pastas, roast kid and suckling lamb – the list is endless!

Juan Muñoz, Sommelier

WINEMAKING TEAM

Miquel Salarich - Technical Director of Segura Viudas and Oenologist
Ton Raventós - Head of Laboratory at Segura Viudas and Oenologist

GRAPE VARIETIES

100% Garnacha

TECHNICAL INFORMATION

- Alcohol 14% vol
- Total Acidity: 3,20 g/l
- Ageing: Young wine with 2 months ageing in oak barrel.

