

2012 LORCE OLD VINES GRENACHE



THE WINE:

100% Grenache from the high elevations of the Campo de Borja region of Northeast Spain. Harvested in late October at optimum ripeness and fermented at low temperatures to preserve the freshness and purity of the fruit. The vines were planted in 1942 and are head-trained and exceptionally low yielding. Aged for 8 months in new French oak.

THE ESTATE:

Winemaker Miguel Merino Navaja, of Rioja, began the Lorce project because of his love of the Grenache grape. The Campo de Borja region lies near the Spanish-French border in the foothills of the Pyrenees Mountains. With elevations of over 2,000 feet the vineyards for the Lorce wines are ideally placed for the production of fresh and pure Grenache fruit. The iron-rich, well-draining soils are perfectly suited for the hearty and durable Grenache grape.

TASTING NOTES:

Color: Dark ruby-garnet.

Aromas: Sweet and inviting with ripe, black raspberry and vanilla oak notes.

Flavors: Plush and fruit forward flavors of black berries and hints of licorice. Creamy, soft and plush on the palate.

Food Pairing: Classic Mexican carnitas with cotija cheese and salsa fresca.

~ Drink now through 2020 ~