

2014 LORCE GRENACHE



THE WINE:

100% Grenache from the Campo de Borja region of Northeast Spain. Harvested in mid-October at optimum ripeness and fermented at low temperatures to preserve the freshness and purity of the fruit. Fermented in stainless steel and aged for 2–3 months in concrete (never in wood). Total production of fewer than 1,000 cases.

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 purple with hints of ruby.

Aromas: Fragrant and inviting with ripe, black raspberry and hints of red currants.

Flavors: Plush and fruit forward flavors of berries and red licorice with trademark “lip-smacking acidity” of the Grenache grape. Ever so slightly creamy on the mouth during the clean finish.

Food Pairing: Pulled pork sliders with teriyaki BBQ sauce and jicama and red cabbage Cole slaw on Hawaiian sweet rolls.

~ Drink now through 2018 ~