

SECASTILLA

Viñedos Viejos de Altura



VINTAGE

The 2017 growing year can be described as unusual, albeit with rainfall within the average of Somontano. The rain did however fall outside the vines' vegetative growth period, there were substantial frosts during the spring and temperatures were high throughout the summer. The harvest began on 16th August with the Chardonnay grapes, followed gradually by the other varieties and ending on 2nd October, after 47 days of harvesting. Whilst the volume of grapes picked was lower than in other years, they were extremely healthy and free of fungal diseases. Wines made from the 2017 vintage are generally structured and full flavoured with an interesting concentration of aromas.

VINEYARD

The vineyards in the Secastilla valley lie in the far north-eastern part of Somontano and enjoy a special "Mediterranean microclimate". We have recovered very old Garnacha vines on stony hillsides more than 700 metres above sea level. Garnacha is a traditional Secastilla Valley variety and the relative altitude and the particular orientation of these vineyards make this an area that enjoys many hours of sunlight, which helps the fruit ripen. The valley is not irrigated at all and the soil is sandy loam and quite stony.

WINEMAKING

It was on the 2nd of October that the oldest gobelet style Garnacha vines in the Secastilla Valley attained their optimum level of ripeness. They were harvested by hand in 10 kg boxes and were de-stemmed and placed in vats in the vineyard itself, at which point the pre-fermentation maceration began, lasting for three days. Alcoholic fermentation took place slowly, in the winery, and always at less than 20 °C. Malolactic fermentation began spontaneously as soon as the wine was run off from the tanks. After ten days it was racked off again, into new French oak barrels where it remained for 10 months. Following a long spell maturing in the winery, it was bottled in March 2019.

WINEMAKER'S NOTES

Secastilla 2017 offers us the purest expression of a northern Garnacha, grown in the mountains at high altitude, close to the Pyrenees. It also displays the finesse that comes from the vines being so well-established in this particular terroir, having been planted back in the 40s. The wine displays concentrated aromas that are typical of the variety, complemented by delicate touches of oak which make it complex and elegant, with a perceptible minerality on the palate that feels quite hedonistic. This is a wine that is very evocative of the land it hails from.

SERVING SUGGESTIONS

This wine should be served at between 16 and 18 °C with roasts, stews, red meat and game.

Vintage: 2017

Denomination of Origin: Somontano.

Vineyards: Guardia Miranda & Botiquero.

Varieties: Garnacha from very old vines.

Date of harvest: 2nd October.

Ageing: 10 months in French Allier oak.

Alcohol: 15% vol.

Ph: 3,58.

Total acidity: 4,88 g/l (tartaric).

Residual sugar: 3,55 g/l.

CONTAINS SULPHITES

González Byass
Desde 1835
Familia de Vino