

SECASTILLA

Viñedos Viejos de Altura



Vintage: 2014.

Denomination of Origin: Somontano.

Vineyards: Guardia Miranda & Botiquero.

Varieties: Garnacha from very old vines.

Date of harvest: 5 October.

Ageing: 10 months in French Allier oak.

Alcohol: 13,5% vol.

Ph: 3,54.

Total acidity: 5,35 g/l (tartaric).

Residual sugar: 2,6 g/l.

CONTAINS SULPHITES

VINTAGE

2014 can be described as a "normal" year in that the winter was dry; April was rainy and in August and September there were a fair few days of light rain. On the whole, the levels of rainfall were below the average for the last decade whilst another unusual feature of this year was the lack of wind, the absence of the classic "cierzo" that is typical of the Ebro valley. The harvest began on 22nd August, starting with the Pinot Noir then moving on to the Chardonnay and Merlot grapes. The Gewürztraminer were picked "unusually" early, over the first ten days of September, followed by the Syrah and Tempranillo, which were good and fresh with a good acidity level. The indigenous varieties with the longer growth cycles such as Macabeo, Moristel, Cabernet Sauvignon and Parraleta ripened at the end of the month whilst the red and white Garnacha grapes were picked in early October. There were no spells of intense heat and sunshine in 2014 and as a result the grapes ripened slowly, producing well balanced bunches of fruit. The early varieties thus produced highly expressive, aromatic and flavoursome wines whereas the later varieties produced extremely fresh, attractively textured wines that are very fluid on the palate.

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 5th 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 July 2016.

WINEMAKER'S NOTES

This wine is 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 is medium and displays the aromas that are typical of the variety, complemented by subtle aromas of toast from the oak and 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.

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