

# Peña El Gato NATURAL

## GARNACHA-NO ADDED SULFITES 2015



**Wine:** Peña el Gato NATURAL. Garnacha Viñas Centenarias

**Designation of Origin:** Baños de Río Tobía, Rioja Alta, D.O. Ca. Rioja. Spain

**Vineyard:** Organic Viticulture.

**Grape Variety:** 100% Garnacha Tinta.

**Viñedo:** Singular vineyard 106-year-old vines.

**Soil:** Vineyard located in the Najerilla Valley at an altitude of 750 meters above sea level, on south-facing slopes in poor soils, shallow of calcareous clay character.

**Winemaking:** After destemming, the grapes are held in new 500-liter French (Tronçais) oak barrels, where malolactic fermentation, and ageing takes place. The wine remains in the barrels with the lees for 10 months.

This wine has not received sulfurous or any other additives throughout the process of making and ageing.

**Ageing:** 10 months in new 500-liter French oak barrels (Tronçais).

**Harvest:** Hand-harvested in 17 Kg cases in the third week of October.

Vineyard yield of 2.500 kg per hectare.

**2015 Harvest:** Was rated as a "Very Good" year by the Rioja Control Board of the Rioja Designation of Origin (D.O.Ca. Rioja).

It was the earliest harvest in the history of Rioja and quality was particularly outstanding in the valley of Alto Najerilla that it has been one of the best harvest of the last 20's. It was a year of limited rainfall and higher temperatures significantly. It was the warmest year in Rioja, in Spain and in the world since records began.

**Climate:** The climate has an Atlantic influence, with cold winters, warm summers and long warm autumns. The strong temperature variation between day and night causes a slow ripening, which is very suitable for producing polyphenols, developing aromas, and giving our wines their characteristic quality.

**Production:** 2.660 bottles

**Analysis:**

Alcohol: 15.50 % vol.

pH: 3.47

Total acidity: 7.03 g/l TH<sub>2</sub>

Volatile acidity: 0.60 g/l ACh

Total sulfur: 8 mg/l

Residual sugar: 2.0 g/l

**Tasting Notes:** This wine has an intense bluish colour. Aromatically, it has a fruity character with notes of ripe strawberries and raspberries. On the palate, it is full-bodied very complex wine with silky and elegant tannins. It has a balanced acidity and long persistence in the mouth.

Tel. +34 941 23 21 60  
Cell. +34 639 21 60 11  
Fax +34 941 23 21 60

**Bodegas Juan Carlos Sancha, S.L.**  
Finca Fuentelacazuela  
Camino de las Barreras/n  
26320 Baños de Río Tobía, La Rioja, España

www.juancarlosancho.com  
Email: juancarlosancho@yahoo.es