



EL PUÑO UNFILTERED RED WINE by EL ESCOCÉS VOLANTE

Variety: Garnacha 100% - Ancient Vines
Vintage: 2011

Producer: Norrel Robertson, MW
Region: D.O. Calatayud

TASTING NOTES:

Colour: Deep purple with unevolved rim.

Bouquet: Pronounced aromas of crushed violets, black fruit and spice. Intense yet delicate with lifted, perfumed fruit and monte bajo/garrigue characters of wild mountain thyme.

Taste: Full bodied, rounded tannins with crisp acidity, and a long mineral finish.

WINEMAKER'S NOTES:

Garnacha - Old, concentrated, bush-vine fruit selected from 70-100 year old vines selected from the village of Acered in the South East of the Calatayud D.O. All fruit was rigorously selected and as such each vine yielded less than 1kg per vine or less than two tonnes per hectare (15hl/ha). Once picked, fruit was held for a minimum of 48 hrs in a cool room to chill fruit to below 4 degrees celsius. Bunches were passed over a selection belt to optimise quality and then crushed to tank and held at 8 degrees celsius to 'cold soak' for up to 10 days. Temperature was then allowed to rise allowing a wild fermentation to commence. The individual tanks were then inoculated with local isolated yeasts. Tanks were then plunged and gently pumped over to obtain gentle extraction. One or two tanks were also allowed an extended maceration after fermentation to add weight and complexity. 40 % of wine was then aged in barrel. All old used French barrels were used with low to medium toast so as not to dominate the wine. Similarly a selection of larger barrel size (300 to 500litre) was chosen to avoid oxidation and to respect the typicity of the Garnacha grape. The wine was then blended and allowed to marry for a further 6 months in subterranean tanks with lees stirring before bottling with only a light filtration and no fining.

High altitude ancient vineyards at 1000 to 1100 metres above sea level with 'pizarra' slate and quartzite soils. Completely dry grown and unirrigated this is an inhospitable continental climate with extreme changes of temperature were only mountain herbs, almonds, olives and Garnacha form a breathtaking patchwork. Low annual rainfall of 200-300mm and the remarkable soils produce fine and elegant Garnacha which is punctuated by low pH, intense black fruit flavours with complex mineral, smoke and 'garrigue' notes.

TECHNICAL DATA:

Alcohol content:	14,84 % vol.	Sugar content:	2,6 g/L
Total Acidity:	6,1 g/L	Malolactic:	YES
PH:	3,44	Barrels – 40% for 14 months in large second and first fill French oak barrels.	