



La Multa by EL ESCOCÉS VOLANTE

Variety: Old vines Garnacha 100%
Vintage: 2012
Producer: Norrel Robertson, MW
Region: D.O. Calatayud

TASTING NOTES:

Colour: mid to deep purple.

Bouquet: Pronounced intensity of primary raspberry, cherry and prune varietal fruit characters with complex earthy notes of spice and leather.

Taste: Full bodied with fine, soft tannins and well balanced acidity. Soft raspberry and wild berry fruits give way to a long, smooth, spicy finish.

WINEMAKER'S NOTES:

Old concentrated bush vine fruit, hand harvested, crushed and destemmed. Temp controlled alcoholic fermentation to 28 degrees celcius for 7 days with delistage and pigeage for colour and gentle tannin extraction followed by a short maceration. Pressed off skins using only free run wine followed by full malolactic fermentation. The wine is then cold stabilised and given a fine earth filtration prior to membrane filtration.

Arcillo – calcaire (chalk and clay soils) situated on the slopes of the Ribota valley of the Calatayud DO at an altitude of 700 – 900m above sea level. Free draining soils combined with minimal rainfall and significant differences in day and night time temperature gives rise to wines with excellent colour, aroma and distinctive varietal aromas.

This wine has been made as a bold, modern expression of the Garnacha varietal. An average vine age of well over 45 years combined with the unique microclimate has ensured great concentration of fruit from extremely small yields (circa 20hl/ha).

TECHNICAL DATA:

Alcohol content:	14,50 % vol.	Sugar content:	2,8 g/L
Total Acidity:	5,7 g/L	Malolactic:	Yes
PH:	3,60		