

Alma de Cántaro

Garnacha



Alma de Cántaro is a tribute to some underestimated and nearly extinct varieties in the region. It is an ode to hidden beauty that prejudice overlooks.

Grenache sourced from old vines grown with sustainable viticulture.

Tasting note

“Made outside the Denominación de Origen because varietal Garnachas are not permitted, this is a wine that coped well with the heat of the 2022 vintage and weighs in at just 13% alcohol. Stony, scented and bright, with redcurrant and strawberry fruit, a hint of subtle reduction, a touch of wood and graceful tannins.” Tim Atkin MW.

★ **93 Puntos Tim Atkin MW**

THE FORGOTTEN VARIETIES



Vintage

2022

Variety/ies used (with %)

100% Grenache

Aging and type of barrel

12 months in 300-liter French oak barrels

% New barrel and %
Used barrel

100% used barrels

Name and location of
vineyard/plots

La Aguilera

Vineyard age

80 years

Vineyard altitude

850 meters

Soil type

Primary soils: conglomerates, and secondary soils: sandys

Vine type

Bush-trained vines in dry farming

Approximate harvest
date

September 10

Producer or winemaker
name

**Winemaker: Andrea Sanz
Viticulturist: Pablo Arranz**

First vintage of this wine

2016

Wine production details

We crush the grapes by foot and include 100% whole clusters. Fermentation takes place at 25°C in 1,000 kg tanks with manual punch-downs.