



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.