

El Escoces Volante, El Cismatico

Calatayud, Spain



Product code	EV0220RC
Grapes	Garnacha
Country	SPAIN
ABV%	14.5
Case Size	6
Closure Style	Cork
Producer	El Escocés Volante
Vintage	2020



Vegan



Vegetarian



Producer

A family owned business based in Aragón, Spain, passionate about producing high quality wines with a particular focus on the native Garnacha variety. Owner and winemaker is Norrel Robertson MW, he drives forward their believe that quality is born in the vineyard, endeavouring to make authentic wines that are the true expression of their terroir. Sustainability starts with the rescue of old vines, no irrigation, no over cropping, no pesticides. They create their own biochar from vine prunings to sequester carbon, bottles are light, labels are made from sugar cane and hemp paper. Sharon and Norrel continue to build their family business for the future.

Tasting Notes

The wine is concentrated and extremely fresh at the same time. Still very youthful, deep and complex with aromas changing every minute. A light touch of mountain herbs. Fine, elegant and bold, the ripe fruit is exquisitely balanced by fresh acidity achieved from growing Garnacha at altitude. The tannin is firm but polished with an extremely long finish. Drinking 2022 and onwards for many years. We only release El Cismático when we believe we have the correct conditions to make an Old Vine Garnacha with the capacity to age gracefully for years in bottle, gaining complexity along the way.

Winemaking

"One of the stand out years in almost two decades producing Garnachas. Crop levels were slightly restricted as many vines bounced back from the devastating frost of 2017. The growing season was even with staggered ripening between vineyards and varieties as we moved into September and October. The 2018 vintage is composed of 4 single vineyards, situated between 750 to 900. These parcels share the same geological characteristics of pudding stones, red clay, marl and



limestone which impart a precise and floral profile to the Garnacha grape, where we have achieved grapes with marked acidity and a low pH. The grapes were harvested into 20kg cases over period of 20 days as the 4 parcels matured at different date due to altitude, soil and aspect. The grapes were stored between 0 and 1 degrees in a cool room with controlled humidity. Fermented together in an open top fermenter with 20% of whole bunches included in a layer cake fashion. Gentle punching down was applied once or twice a day during a long, slow, gentle fermentation after the grapes warmed up from their cold soak. Afterwards we carried out a long maceration and malolactic fermentation took place on skins . After pressing the wine remained sur lie in second hand 500 litre, fine-grained French oak barrels for 12 months."

Awards

RP 95

Jancis Robinson 18

Guía Peñin 94