

## La Multa Garnacha, El Escoces Volante

Calatayud, Spain



<b>Product code</b>	EV0418RC
<b>Grapes</b>	Garnacha
<b>Country</b>	SPAIN
<b>ABV%</b>	15
<b>Case Size</b>	6
<b>Closure Style</b>	Screw Cap
<b>Producer</b>	El Escocés Volante
<b>Vintage</b>	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

Mid to deep purple in colour, with pronounced intense primary raspberry, cherry and prune varietal fruit characters with complex, earthy notes of spice and leather. A full-bodied wine with fine, soft tannins and well-balanced acidity. Soft raspberry and wild berry fruits give way to a long, smooth, spicy finish.

### Winemaking

2020 was a precocious vintage in terms of the growing cycle and phenology: early bud burst, early flowering, early fruit set and veraison. Spring was accompanied by twice the average rainfall. The beautiful side of 2020 was our total confinement to the vineyards where we got to know our parcels more intimately. Old, concentrated bush vine fruit, hand harvested, crushed and destemmed. Temperature controlled alcoholic fermentation to 28 degrees C for 7 days with délestage 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. Grown in chalk and clay soils situated

on the slopes of the Ribota valley in DO Calatayud at 700 – 900m above sea level. Free-draining soils combined with minimal rainfall and significant differences in day and night time temperatures produce wines with excellent colour, aroma and distinctive varietal aromas. This wine has been made as a bold, modern expression of the Garnacha varietal. Old vineyards, combined with the unique microclimate, have ensured great concentration of fruit from extremely small yields (circa 20hl/ha).