

LOS LOSARES

GARNACHA TINTORERA

Pie Franco



TYPE OF WINE Crianza red wine

VARIETY GRAPE 100% Garnacha Tintorera

D.O. Almansa

We recommend serving at **16-18°C**.

THE MAXIMUM EXPRESSION of our Garnacha Tintorera

VINEYARD

Standing 900 metres above sea level, these are 80-year-old ungrafted, unirrigated bush vines farmed organically on nutrient-poor stony soil studded with slabs of limestone rock – rainfall levels are very low.

VINIFICATION

Grapes are harvested by hand from mid-October. Once in the tanks, the grapes spend 3 days undergoing cold-temperature pre-maceration to give the wine more colour, freshness, and fruit aromas. Fermentation then takes place over 10 days at a constant 28 °C, then the wine rests on its grape skins for 5 days with a gentle daily pumping over to extract the fine tannins. Malolactic fermentation occurs in the same stainless-steel tanks and a gentle bâtonnage is used to stir the fine lees for 3 months, enhancing the wine's volume and elegance. The wine is then racked by gravity to be aged for a further 14 months in medium-to-long toasted French Allier 300-litre oak casks.

AGEING



CASK TYPE

Medium-to-long toasted, fine-grained French Allier 300-litre oak casks.

AWARDS

92 PTS – James Suckling 2024

92 PTS – Gilbert & Gaillard 2024

GOLD – Sakura 2024

93 PTS – Wine Enthusiast 2024

89 PTS – Decanter 2023

91 PTS – James Suckling 2023

GOLD – Sakura 2023

SILVER – Millésime BIO 2023

DOUBLE GOLD (93 PTS) – Gilbert & Gaillard 2023

GOLD (93 PTS) – Beverage Tasting Institute 2023

TASTING NOTES

An intense cherry red with glints of crimson. Aromas of ripe, dark fruit with hints of raisin and plum are wafted by subtle yet lingering spicier notes of vanilla and cinnamon, clove, and coconut, with a touch of shrubland rosemary. The wine is full-bodied in the mouth, with powerful yet elegant tannins that blend perfectly with the new oak. It has a long finish, silky and deep, with the clearly defined oak balancing the ripe plum notes characteristic of the Garnacha Tintorera grape.

FOOD PAIRING



- Tapas
- Risottos and other rice dishes
- Roasts, grilled and fried food
- Grilled red meat
- Cured meats (Spanish ham, chorizo, etc.)
- Mature cheese