

# MARCO REAL

VINOS & BODEGAS

## MARCO REAL 100% GARNACHA COLECCIÓN PRIVADA 2018



### Grape varieties

100% Garnacha

### Plots and Soils

The grapes come from partner vineyards in Olite, a short distance from our winery. The bush-trained vines grow on high terraces with good sun exposure at an average altitude of 430 m. The soils have a loamy and stony texture, with excellent drainage, with frequent calcareous crusts at shallow depths.

### Vinification

Traditional manual harvest and sorting table. After a short cold maceration, the grapes ferment at controlled temperatures. Short post-fermentation maceration to obtain an aromatic expression with both typicity and harmony. After alcoholic and malolactic fermentation, the wine is barrelled for at least 12 months, until it reaches the desired creaminess whilst retaining its aromatic freshness.

### Tasting

An attractive, deep cherry-red with a purplish rim. The nose is dominated by that typical Garnacha expression, underscored by a delicate presence of toasty and balsamic notes. Fresh in the mouth, with weighty fruit; flavoursome and very round. Light red fruit with a fresh, pleasant mouthfeel.