



## LA CANAL DEL ROJO 2017 "Garnacha purity"

### VINEYARD AREA:

The vineyards are located in Alto Najerilla, in the village of Badaran. Very old vineyards with high planting density.

### VINEYARD ALTITUDE:

Tall head-pruned garnacha vineyard located at 670 metres of altitude over the sea level.

### SOILS:

Ferrous sandy clay, with limestone veins that rise horizontally from the limestone bedrock that is 3 meters deep, with components of colluvial origin on the surface, which allows the vineyard to explore a lot of soil.

### VINTAGE CHARACTERISTICS:

A complicated vintage. Budbreak was late and only the high areas were spared the generalized frost. The first part of the summer saw little rain, followed by an absence of rain in the second part, which came with a slightly earlier than usual cycle. During ripening, the climate was favorable with contrasting day-night temperatures, which produced optimum ripeness while production was slightly lower than average but with great health.

### WINE CHARACTERISTICS:

Manual harvest in 18 kg boxes, fermentation with its native yeasts in wooden vats with a percentage of 40% with stems. Spontaneous malolactic fermentation in concrete.

Medium layer wine with an elegant ruby red color with violet edges. On the nose it is intense, complex and fresh with notes of fresh red fruit and balsamic touches reminiscent of Mediterranean aromatic herbs. In the palate it is complex, fresh with good tension and minerality. A very elegant Garnacha with long and pleasant finish.

Denomination of origin:

**DOC Rioja  
Viñedo Singular**

### VARIETIES:

100% Garnacha wine, a selection of old clones from the area.

### AGEING:

Aged in 20 HL French oak barrels for 15 months.

### ANALYTICS:

ALCOHOL: 14,5% VOL.

TOTAL ACIDITY: 5,5 g/l in tartaric.  
pH 3,84.

Tim Atkin™ 2017  
95 points

JAMES  
SUCKLING  
.COM 2017  
94 points

Peñín 2017  
95 points

Roberto Pérez  
WINE ADVOCATE 2017  
91 points

Decanter