

# FINCA HISPANA

**Wines made with passion,  
For people who are passionate about wine.**



## **Finca Hispana Garnacha Barrica, 2011 DO Cariñena**

**Type of Wine:** Red Wine  
**Appellation of Origin:** DO Cariñena  
**Winery:** Grandes Vinos, Cariñena, Aragon  
**Varietal:** 100% Garnacha. Vines are well over 100 years old.  
**Terrain:** Cariñena is situated on the high plains of the ancient Kingdom of Aragon in northern Spain. The soil is poor, with little organic matter, made up of reddish dun earth and lots of stones. The climate is continental, with hot summers and very cold winters; low rainfall is the norm.  
**Harvest:** Hand picked and selected twice: initially in the vineyard, with a second selection on receipt at the winery.  
**Ageing:** 2 months of oak ageing.  
**Bottling:** Bottled on the property.  
**Serving Temperature:** Between 61° and 65° F  
**Alcohol Content:** 13.5%

### **About the producer:**

When José Maria Valero retired from his job as a taxi driver in the northern city of Zaragoza, he moved back to a nearby village in DO Cariñena, to work the family vineyard. The vines are over 100 years old, and the varieties are uniquely suited to the harsh extremes of the high-altitude Aragon plain.

### **Tasting Notes:**

**Color:** Deep garnet, with cherry notes.

**Nose:** Explosive fruit nose.

**Palate:** This wine is remarkably lively and fresh. With simple pleasing tannins, it will pair perfectly with pizza, pasta, poultry or hamburgers. Or you could equally well drink it with cheese and cold cuts before a light meal.

**Format:** 750ml (case of 12 bottles)