

FINCA HISPANA

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



Viña Hispana Garnacha/Carignan Roble, 2016 DOQ Priorat

Type of Wine: Red Wine

Appellation of Origin: DOQ Priorat

Winery: Celler Unio, Reus

Varietal: 50% Garnacha, 50% Carignan.

Vines are between 30-60 years old.

Terrain: The "terroir" of Priorat has already earned this region a faithful following; the distinct mineral aspect of these wines is much sought after. The rainfall is between 20 and 25 inches per year, but because of the proximity to the mediterranean, a lot of additional moisture comes to the plants from the sea. Altitude also contributes, with big diurnal shifts in temperature.

Harvest: Hand picked and selected twice: initially in the vineyard, with a second selection on receipt at the winery.

Ageing: 9 months of in French oak, followed by 24 months of bottle aging.

Bottling: Bottled on the property.

Serving Temperature: Between 61° and 65° F

Alcohol Content: 14.5%

Released to Market: Summer 2015

About the producer:

Jordi Puxeu Vaque, a young winemaker epitomizes the future of one of the most difficult (but rewarding) areas of Spain to grow vines. Priorat is renowned for the slate "terroir", which gives this wine its identifiable mineral quality.

Tasting Notes:

Color: Deep burgundy, dark and brooding.

Nose: Complex, with hints of the minerality to come.

Palate: A very deep and complex wine, perfect for all grilled meats and roasts, or just for sipping by the fire among friends and family.

Format: 750ml (case of 12 bottles)

87 points, Wine Enthusiast, June 2015

"Interesting aromas of mint, Christmas spice, licorice and blackberry feed into a dense, blocky palate with firm acidity. Ripe, loamy flavors of blackberry and prune finish with oak-driven graphite, mint and resinous flavors along with a note of residual cassis. This is half Garnacha, half Carignan." M.S. (8/1/2015)