

2018 LORCE GARNACHA

CAMPO DE BORJA, SPAIN



THE WINE:

100% Grenache from the Campo de Borja region of north-east Spain. Harvested in mid-October at optimum ripeness and fermented at low temperatures to preserve the freshness and purity of the fruit. Fermented in stainless steel and aged for 2-3 months in concrete (never in wood). Total production of fewer than 1,000 cases.

THE ESTATE:

Winemaker Miguel Merino Navaja, of Rioja, began the Lorce project because of his love of the Grenache grape. The Campo de Borja region lies near the Spanish-French border in the foothills of the Pyrenees Mountains. With elevations of over 2,000 feet the vineyards for the Lorce wines are ideally placed for the production of fresh and pure Grenache fruit. The iron rich, well-draining soils are perfectly suited for the hearty and durable Grenache grape.

TASTING NOTES:

Color: ruby with bright garnet

Aromas: crushed red berries and hints of fennel seed

Flavor & Texture: juicy and bright red fruits with pleasant spices; soft and approachable with mild tannins

Food Pairing: pulled pork sliders with teriyaki bbq sauce and jicama and red cabbage cole slaw on Hawaiian sweet rolls

-DRINK NOW THROUGH 2024-