

DOBLE PASTA

GARNACHA TINTORERA

CIEN Y PICO

(HUNDRED & SOMETHING)



DO: Manchuela

Varieties: Garnacha Tintorera

Alcohol: 13,5%

Ageing: 20% of the wine has spent 16 months in barrels, and 80% has spent 6 months.

Food pairing:



Salads, premium Jamon, dishes with white truffles.

Color: bright, vibrant, purple-vermillion and flashes of crimson, all harking back to the grape – the unicorn-like garnacha tintorera...

Aromas: violets mingle with blackberries and blueberries and spices; there is crunchy red apple skin and that whiff of graphite. Background laurel leaf and smoked or cured beef.

Palate: red and dark berries are the fruit component, but the powdery, superfine tannins drag the attention away to dryness and the savoury; then a clean and bright line of acid swishes through before the graphite texture returns at palate's end. It is a beautifully composed roller-coaster, if such a thing might be imagined.

ADD THIS WINE TO A HUMBLE BARBECUED SAUSAGE WITH
CHARGRILLED RED PEPPER AND A LITTLE POT OF CHICKPEAS STEWED
WITH GARLIC AND SMOKED PAPRIKA AND... YOU WILL HAVE AN
QUIXOTIC QUANTUM EQUATION, COMPLETE

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