Garnacha vino de España

Code	Producer	Country	Region
BARGAR	La Barbacoa	Spain	Galicia
Varieties	ABV	Oak	Capsule Type
100% Garnacha	13%	No	Screwcap



Winemaking

Grapes are manually harvested before destemming, macertion and pressing. Fermentation occurs in stainless steel vats to preserve the flavour profile and freshness at controlled temperatures of 25°c-28°c for up to fifteen days.

Tasting & Pairing

Lots of juicy red fruit such as raspberry and strawberry on the nose, carrying through on the palate with slight peppery notes. Well balanced with good acidity and rounded finish,

A versatile wine; excellent with a variety of mediterranean dishes, grilled meats and also cured hard cheeses.

