

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



## *Background*

Specially produced by one of the best co-operatives in Northern Spain. The co-operative started life as a passionate personal project more than 50 years ago. Although the scale of the company has grown, they have maintained the same family character and traditions. Situated in Galicia, they have long-standing detailed contracts with local growers at five large bodegas and purchase only the highest quality fruit. By overseeing the growing of the grapes and sourcing fruit from several different areas, they are able to choose the definitive flavour characteristics desired. The co-operative also has an extensive, state-of-the-art modern winery.

## *Winemaking*

Grapes are manually harvested before destemming, maceration 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.

## *Sustainability & Extra Information*

n/a