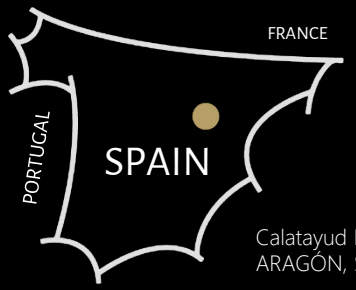


OGV



Calatayud DO
ARAGÓN, SPAIN

LOPEZ - ALONSO
ALTA VITICULTURA

91	90	92	93	91
Wine Enthusiast	Wine Enthusiast	James Suckling	Gilbert & Gaillard	Wine Advocate R. Parker
Vntg 2025, 2019	Vntg 2023	Vntg 2021, 2020	Vntg 2019	Vntg 2018

GRAPE VARIETY

Garnacha

VINEYARD

Age: 70-100
Soil: iron-rich, clay, slate
Altitude (m): 800-1000

ANALYTICS

Alcohol Content: 14%
Residual Sugar: 0,77 g/L

VINIFICATION

100% garnacha old bush-vines harvested by hand. Fermentation process in ancient cement vats offers perfect oxygenation to the wine making it rounded and tantalized. Malolactic take place also in the same cement vats specially restored for OGV. Pre-fermentative maceration of 6 days and fermentation with sacharomyces yeast during 16 days at 26ºC max. Post-fermentative maceration for 15 days .

AGING

Aged 6 to 8 months in French second use oak barrels and new American barrel M and M+ toasted. Doreau y Radoux. Min. 4 months in bottle

TASTING NOTES

Sexy and brilliant ruby color with violet notes.
Silky and precise on the palate, spice-accented blackberry and cherry aromas.
Finish with excellent length and warmness tannins.

PAIRING

Try OGV with ethnic food even with Mexican tacos, it's a great combination.
Perfect pairing with meats. From a roasted or grilled lamb, white meats with strong sauces, to stews and powerful and aromatic meat stews of pork or beef.
In summer, ideal for barbecued meats or even grilled octopus.
Ideal for salads with nuts, chicken, goat cheese, sauces etc. Also is good to enjoy with a tasty risotto.

LOGISTICS

Shipper 12 bottles

L:	W:	H:	Wt:	WMF Pallet:	Wt pallet:
34cm	25cm	30,5cm	16.5 Kg	55 cs	908 Kg

Shipper 6 bottles

L:	W:	H:	Wt:	Europallet:	Wt pallet:
27cm	18cm	31 cm	8.5 Kg	80cs	680Kg

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