



# Real Compañía *Garnacha*

## VINEYARD

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**Location:** Selected vineyards in several locations along the Ebro river valley.

**Soil:** Clay and limestone.

**Varieties:** Garnacha.

**Average age:** 25 years old vines.

## TASTING NOTE

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**Color:** Of vivid colour, fresh dark or very mature fruit tones.

**Nose:** Fruit aromas of red fruits, plums and peaches.

**Palate:** The same fruity sensations coupled with a characteristic acidity, conferring freshness.

**Aftertaste:** Long and tasty.

## WINEMAKING

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**Fermentation:** 12 days in stainless steel tanks.

**Aging:** Young wine, with no barrel aging. It remains 2-3 months in the bottle before its launching.

## FOOD HARMONIES

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Cold meats: ham, 'chorizo', etc.

Grilled and roasted red meat.

Grilled red peppers.

Medium-cured cheeses.

Pizza, bread with tomato and olive oil.

It is great as an appetizer and by the glass.

**SERVE AT 14-16°C**