

# Bodega Sommos Garnacha

Xiloca 2016



WINERY: *Bodega Sommos Garnacha*

COUNTRY: *Spain*

REGION: *Aragón*

APPELLATION: *D.O. Calatayud*

GRAPES: *100% Garnacha*

ELEVATION: *800-1,200 metros / 2,600-4,000 feet*

WINEMAKER: *José Javier Echandi*

SOIL: *exposed grey and red slate, quartzite, and red clay*

WINEMAKING: *Hand harvested. Destemmed grapes are cold macerated and fermented by plot in stainless steel tanks.*

ALCOHOL: *14.5%*

UPC CODE: *7 37686 21003 3*



## THE WINE:

Intense blackberry color and aroma are captivating. Freshness and integrated tannins invite a second sip. The intensity continues in a mouth-filling palate and a lingering fruit/mineral finish.

## THE WINERY:

Located near the village of Murero along a remote stretch of the Jiloca River, Sommos Garnacha produces fresh tasting Garnacha from 250 acres of estate vineyards between 40 and 100 years old, including many hillside slate-laden parcels over 3,000 feet in elevation, the highest of D.O. Calatayud.

## THE PRESS:

This fresh red shows black cherry, leafy and licorice flavors. Focused, with firm tannins and juicy orange peel acidity. Direct and energetic. Drink now through 2022.

*–Thomas Matthews, Wine Spectator, January 2018*



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