



BODEGAS PANIZA

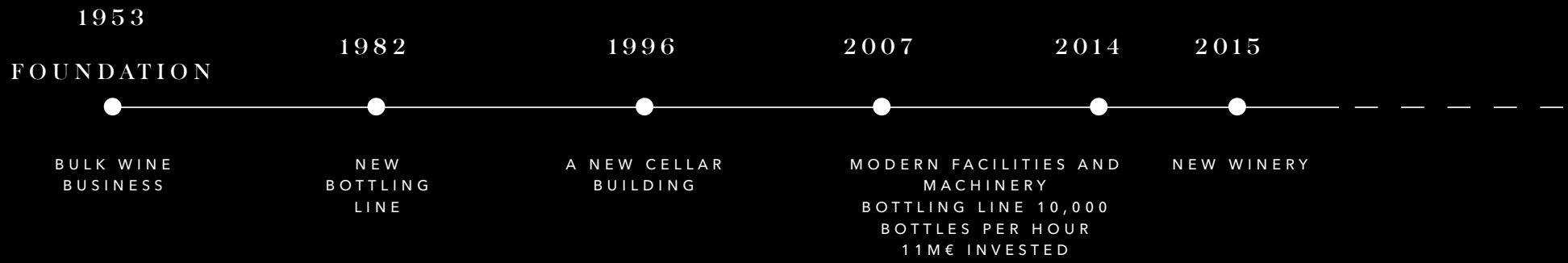


ENJOYING WINE

SINCE 1953



HISTORY





STRENGTHS

- VERY GOOD VALUE WINES
- WIDE RANGE OF WINES AND VARIETIES
- HIGH PRODUCTION CAPACITY
- 40 YEARS EXPORTING
- TOTAL CONTROL OF THE PROCESS
- QUALITY: BRC & IFS
- FLEXIBILITY



TRADITION

- PANIZA, A CENTENARIAN TRADITION
- AN EXCLUSIVE AND SINGULAR TERROIR
- OLD VINES & SELECTED GRAPES
- AUTHOR WINES
- THE BEST EXPRESSION OF OUR VARIETIES



TERROIR

- CARIÑENA DESIGNATION OF ORIGIN
- 2,800 HECTARES OF VINEYARDS
- 700 METERS AVERAGE ALTITUDE
- 360 SHAREHOLDERS
- YOUNG WIBLACKWERS
- 18,000,000 KG OF GRAPES
- LOCAL AND INTERNATIONAL VARIETIES



CLIMATE & SOILS

- IDEAL WEATHER CONDITIONS
- CONTINENTAL CLIMATE
- HIGH DIURNAL RANGE
- AVERAGE ANNUAL RAINFALL IS 360 MM
- ANNUAL SUNSHINE IS 2.800 HOURS
- LOCATED IN THE IBERIAN SYSTEM
- CLAY, LIMESTONE AND SLATE SOILS



PHILOSOPHY

- QUALITY
- EXCELLENCY
- INNOVATION
- COMMITMENT
- FLEXIBILITY
- COMPETITIVENESS



FUTURE

- A REFERENCE IN THE INDUSTRY
- INNOVATION
- CONTINUOUS IMPROVEMENT
- INCREASE OUR MARKET PRESENCE
- SUSTAINABLE DEVELOPMENT

BRANDS THAT ARE TRUSTING US



AWARDS & MENTIONS

IN THE BEST COMPETITIONS AND GUIDES



OUR BRANDS

YOUNG, VARIETAL, AGED AND AUTHOR WINES

YOUNG WINES

BODEGAS PANIZA



PANIZA JOVEN

The Paniza Joven (Young Paniza) range has an attractive, urban and casual image and design.

They are young wines oriented to a public that be being undertaken in the fabulous world of wine. The wines are different, fresh and modern.

PANIZA

GARNACHA & TEMPRANILLO 2021

TASTING NOTES

Dark cherry colour with violet hues. Intense aroma of ripe jammy fruits, with liquorice and violets. Firm structure, balanced and fresh. Persistent fruity finish.

PAIRING

Pairs well with rich hearty Mediterranean dishes. Serve at 12-15 °C.

VINIFICATION

After crushing and de-stemming, the grape macerates for 6 days and fermentation takes place at controlled temperature in stainless steel tanks with several rackings per day. After malolactic fermentation the wine is decanted, clarified and stabilized.

Finally, the wine will be filtered before being bottled.

GRAPE VARIETY

50% Grenache & 50% Tempranillo.

VINEYARDS

2.800 hectares at 700 meters altitude.

TERROIR

Hilly terrain at base of the Iberian Mountains. Soils composed of schist, chalk, loams and red clays.

ALCOHOL

14,5°

RESIDUAL SUGAR

Dry



PANIZA

GARNACHA ROSÉ 2021

TASTING NOTES

Attractive rose colour. Fruity and floral bouquet, typical of Garnacha. Smooth, full-flavoured, balanced.

PAIRING

Ideal with starters, pasta, seafood and vegetables. Serve at 10-12°C (50-54°F).

VINIFICATION

The grapes macerate for some hours with their skins in order to extract colour and aromas. Afterwards the must is taken to a stainless steel tank for its fermentation under controlled temperatures. After the fermentation, the wine is clarified and stabilized before being filtered for bottling.

GRAPE VARIETY

100% Grenache.

VINEYARDS

2.800 hectares at 700 meters altitude.

TERROIR

Hilly terrain at base of the Iberian Mountains. Soils composed of schist, chalk, loams and red clays.

ALCOHOL

13,5°

RESIDUAL SUGAR

Dry



PANIZA

VIURA 2021

TASTING NOTES

Pale straw colour with greenish golden hues and a very crystalline aspect. Intense aromas of green apples and pineapples with floral hints and almonds. On tasting, it is flavour-some, open and light, with a fresh finish.

PAIRING

It pairs well with shellfish, seafood, delicate patés and canapés. Serve at 7-10 °C (45-50 °F).

VINIFICATION

De-stemmed grapes, with light maceration for 5 hours at 12°C. Temperature-controlled fermentation at 18°C (64°F). After clarification and stabilization, the wine is filtered before bottling.

GRAPE VARIETY

100% Viura.

VINEYARDS

2.800 hectares at 700 meters altitude.

TERROIR

Hilly terrain at base of the Iberian Mountains. Soils composed of schist, chalk, loams and red clays.

ALCOHOL

12°

RESIDUAL SUGAR

Dry





JABALÍ

SPAIN'S WILD BOAR

In warm August afternoons, the Jabalí (An aragonese wild boar) comes to our vineyards, at the foot of the Iberian Mountains to feed their young and themselves with the sweet and ripe grapes which has fallen from the vine. This wine is a tribute to them.

It is a range of wines with important international recognition. With superb quality and a modern, attractive and vibrant image. Jabalí is the range of wines that, by variety and breakthrough image, will undoubtedly make any occasion shine.

JABALÍ

TEMPRANILLO & CABERNET 2021

TASTING NOTES

On the warm summer evenings before harvesting, the wild boar (jabali) secretly comes into our vineyards located next to the forests of the Iberian mountains. Here amongst the old vines cultivated in slate soils it is free to choose the best grapes. Classic Tempranillo and Cabernet, a great favourite thanks to the intense aromas of blackberry jam, dark plums and chocolate, hints of herbs, full in the mouth with an expressive, cheerful finish.

PAIRING

Perfect pairing to appetizers and red meats. Serve at 16-19°C.

VINIFICATION

Alcoholic fermentation in stainless steel tanks. After descube and subsequent malolactic fermentation, the coupage is made. Prior to bottling, the wine is stabilized and filtered leaving it in optimal condition.

GRAPE VARIETY

50% Tempranillo & 50% Cabernet Sauvignon.

VINEYARDS

2.800 hectares at 700 meters altitude located in Cariñena Designation of origin.

TERROIR

Hilly terrain at base of the Iberian Mountains. Soils composed of schist, chalk, loams and red clays.

ALCOHOL

14,5°

RESIDUAL SUGAR

Semi Dry



JABALÍ

GARNACHA & SYRAH²⁰²¹

TASTING NOTES

On the warm summer evenings before harvesting, the wild boar (jabalí) secretly comes into our vineyards located next to the forests of the Iberian mountains. Here amongst the old vines cultivated in slate soils it is free to choose the best grapes. Garnacha & Syrah are especially popular thanks to the hint of berries (particularly raspberries and dark cherries) with a smooth, juicy and truly attractive style.

PAIRING

Perfect pairing to appetizers and red meats. Serve at 16-19°C.

VINIFICATION

Alcoholic fermentation in stainless steel tanks. After descube and subsequent malolactic fermentation, the coupage is made. Prior to bottling, the wine is stabilized and filtered leaving it in optimal condition.

GRAPE VARIETY

50% Grenache & 50% Syrah.

VINEYARDS

2.800 hectares at 700 meters altitude located in Cariñena Designation of origin.

TERROIR

Hilly terrain at base of the Iberian Mountains. Soils composed of schist, chalk, loams and red clays.

ALCOHOL

14,5°

RESIDUAL SUGAR

Semi Dry



JABALÍ

GARNACHA & CABERNET SAUVIGNON 2021

TASTING NOTES

On the warm summer evenings before harvesting, the wild boar (jabalí) secretly comes into our vineyards located next to the forests of the Cordillera Ibérica. Here amongst the old vines cultivated in slate soils it is free to choose the best grapes, such as Garnacha & Cabernet, used to create our rosé, a vivacious, full-tasting wine with aromas of raspberries, strawberries, rose petals and hints of cherry.

PAIRING

Perfect companion of salads, pastas and rice. Also ideal with vegetables, sausages, fish and seafood. Serve at 10° y 13°C.

VINIFICATION

After destemming, the grapes go directly to the press, where a maceration is made to extract the best aromas. The must is fermented in stainless steel tanks. After descube and subsequent malolactic fermentation, the blend is made. The wine is

stabilized and filtered leaving it in an optimal state for bottling.

GRAPE VARIETY

90% Grenache & 10% Cabernet Sauvignon.

VINEYARDS

2.800 hectares at 700 meters altitude located in Cariñena Designation of origin.

TERROIR

Hilly terrain at base of the Iberian Mountains. Soils composed of schist, chalk, loams and red clays.

ALCOHOL

13,5°

RESIDUAL SUGAR

Semi Dry



JABALÍ

VIURA & CHARDONNAY 2021

TASTING NOTES

On the warm summer evenings before harvesting, the wild boar (jabalí) secretly comes into our vineyards located next to the forests of the Cordillera Ibérica. Here amongst the old vines cultivated in slate soils it is free to choose the best grapes, Viura & Chardonnay being the most refreshing option, with mineral nuances of wildflowers and citrus fruits.

PAIRING

It combines very well with most fish, seafood and vegetables, as well as with pastas and cheeses of goat and roquefort. Serve at 7° y 10°C.

VINIFICATION

Maceration and fermentation in stainless steel tanks. The coupage is then made. The wine is stabilized and filtered leaving it in an optimal state for bottling.

GRAPE VARIETY

70% Viura & 30% Chardonnay.

VINEYARDS

2.800 hectares at 700 meters altitude located in Cariñena Designation of origin.

TERROIR

Hilly terrain at base of the Iberian Mountains. Soils composed of schist, chalk, loams and red clays.

ALCOHOL

12,5°

RESIDUAL SUGAR

Semi Dry



VARIETAL WINES

BODEGAS PANIZA



Fábula

de Paniza

Fábula from Paniza is a new range of varietal wines from Bodegas Paniza. Wines where our best Garnacha, Syrah, Cariñena and Chardonnay grapes come to life to show us their maximum varietal expression through its origin, character, aromas and nuances.

Each of the bottles collects a small phrase as a fable that together with the illustration that predominates in each label gives us some keys to the wine that we will enjoy in the glass. Go ahead and discover them all.

FÁBULA

SYRAH 2021

TASTING NOTES

Cherry color with violet tones. Sublime aromatic complexity with aromas of violets, cassis, black currant and blueberries, on a balsamic background. Meaty and dense on the palate, silky tannins and dark fruit aroma with an elegant mineral touch.

PAIRING

Appropriate wine for red meats, pastas and cheeses. Serve at 10-12°C.

VINIFICATION

Maceration for several days, fermentation in stainless steel tanks controlling their development and temperature. In our constant search for quality, we have created this wine, the best expression of our tradition and perfect example of the syrah varietal.

GRAPE VARIETY

100% Syrah.

VINEYARDS

2.800 hectares at 700 meters altitude located in Cariñena Designation of origin.

TERROIR

Hilly terrain at base of the Iberian Mountains. Soils composed of schist, chalk, loams and red clays.

ALCOHOL

14°



FÁBULA

GARNACHA 2021

TASTING NOTES

Black cherry colour with violet hues. Intense aroma of forest fruit, especially blackberries and black cherries. On tasting it is smooth, open, fleshy and well-structured.

PAIRING

Pairs well with rich hearty Mediterranean dishes. Serve at 12-15 °C (54-59 °).

VINIFICATION

Maceration for several days, fermentation in stainless steel tanks controlling their development and temperature. In our constant search for quality, we have created this wine, the best expression of our tradition and perfect example of the garnacha varietal.

GRAPE VARIETY

100% Grenache.

VINEYARDS

2.800 hectares at 700 meters altitude located

in Cariñena Designation of origin.

TERROIR

Hilly terrain at base of the Iberian Mountains. Soils composed of schist, chalk, loams and red clays.

ALCOHOL

14,5°



FÁBULA

GARNACHA ROSÉ 2021

TASTING NOTES

Pale pink colour, with a crystalline aspect. Fruity aromas typical of the Garnacha grape variety, evoking wild berries, strawberries and raspberries, with subtle floral notes. Fresh and smooth.

PAIRING

With a good structure and amplitude. Ideal with seafood, pasta and poultry. Serve at 10-12°C (50-54°F).

VINIFICATION

extract colour and aromas. Afterwards the must is taken to

a stainless steel tank for its fermentation under controlled temperatures. After the fermentation, the wine is clarified and stabilized before being filtered for bottling.

GRAPE VARIETY

100% Grenache.

VINEYARDS

2.800 hectares at 700 meters altitude located in Cariñena Designation of origin.

TERROIR

Hilly terrain at base of the Iberian Mountains. Soils composed of schist, chalk, loams and red clays.

ALCOHOL

13,5°



FÁBULA

CARIÑENA 2021

TASTING NOTES

Ruby intense. Maximum varietal expression with aromas of wild strawberries, blackberries and hints of mountain herbs. Structured on the palate, good acidity, will well defined tannins. Candied red fruit aroma with subtle spicy notes.

PAIRING

Appropriate wine for stews, roast meats, seasoned rices and pasta with sauce. Served at 12-15°C.

VINIFICATION

Light fermentation takes place in stainless steel tanks, with an exhaustive control of its development. In our constant search for improvement, we have created this complex and elegant wine. This exclusive wine, made with care and finesse is a true representation of traditional winemaking.

GRAPE VARIETY

100% Cariñena.

VINEYARDS

2.800 hectares at 700 meters altitude located in Cariñena Designation of origin.

TERROIR

Hilly terrain at base of the Iberian Mountains. Soils composed of schist, chalk, loams and red clays.

ALCOHOL

14°



FÁBULA

CHARDONNAY 2021

TASTING NOTES

Very subtle nose, elegant and fresh, with floral and citrus notes that give away to fine and elegant creamy toasted memories. Creamy, delicate and silky on the palate with honeyed notes, balsamic and long finish with hints of Werthers Original.

PAIRING

It pairs well with seafood, fish, paté and canapés. Serve at 7-10°C.

VINIFICATION

The grape macerates for several days and fermentation takes place at controlled temperature in stainless steel tanks. Fábula from Paniza is a selected vintage of each variety that we work in the winery. A wine in which, as if it were a fable, the grapes come to life to show us their maximum varietal expression through its origin, character, aromas and nuances.

GRAPE VARIETY

100% Chardonnay.

VINEYARDS

2.800 hectares at 700 meters altitude located in Cariñena Designation of origin.

TERROIR

Hilly terrain at base of the Iberian Mountains. Soils composed of schist, chalk, loams and red clays.

ALCOHOL

13,5°



FÁBULA

GARNACHA BLANCA 2021

TASTING NOTES

Elegant combination of citrus and white flower aromas with a subtle mineral background. Fresh on the palate with characteristic herbal notes and sour pear.

PAIRING

It pairs well with smoked fish, soft cheeses, rice and pasta.

VINIFICATION

The grape macerates for several days and fermentation takes place at controlled temperature in stainless steel tanks. Fábula from Paniza is a selected vintage of each variety that we work in the winery. A wine in which, as if it were a fable, the grapes come to life to show us their maximum varietal expression through its origin, character, aromas and nuances.

GRAPE VARIETY

100% White Grenache.

VINEYARDS

2.800 hectares at 700 meters altitude located in Cariñena Designation of origin.

TERROIR

Hilly terrain at base of the Iberian Mountains. Soils composed of schist, chalk, loams and red clays.

ALCOHOL

13,5°



AGED WINES

BODEGAS PANIZA



Ibero de Paniza It's a traditional wine-making process. All three, have great international recognition, holders of different awards that credit their very high quality.

IBERO I

2019

TASTING NOTES

Cherry colour with brick-red and garnet shades. Bouquet of dried fruit, vanilla and toasted notes. An open wine, with good balance between fruit and oak-ageing, and with a persistent finish.

PAIRING

Ideal with roast vegetables, wild fowl and lamb. Best served at 15-18°C.

VINIFICATION

Maceration and alcoholic fermentation of each variety separately in stainless steel tanks. After the descube and subsequent malolactic fermentation, the coupage is made, which after several racks passes into barrels for aging.

GRAPE VARIETY

Tempranillo, Grenache and Cabernet Sauvignon.

VINEYARDS

2.800 hectares at 700 meters altitude located in Cariñena Designation of origin.

TERROIR

Hilly terrain at base of the Iberian Mountains. Soils composed of schist, chalk, loams and red clays

AGING

24 months ageing.

ALCOHOL

13,5°



IBERO II

2018

TASTING NOTES

Bright cherry colour with brick-red shades. Complex bouquet of dried fruit, vanilla, balsamic and liquorice. Delicate, balanced, with pleasant acidity and a persistent fruity finish.

PAIRING

Ideal with roast vegetables, wild game and lamb. Best served at 16-19 °C.

VINIFICATION

Maceration and alcoholic fermentation of each variety separately in stainless steel tanks. After the descube and subsequent malolactic fermentation, the coupage is made, which is subjected to various racks and goes into barrels for aging.

GRAPE VARIETY

Tempranillo, Grenache and Cabernet Sauvignon.

VINEYARDS

2.800 hectares at 700 meters altitude located

in Cariñena Designation of origin.

TERROIR

Hilly terrain at base of the Iberian Mountains. Soils composed of schist, chalk, loams and red clays.

AGING

36 months ageing.

ALCOHOL

13,5°



IBERO III

2016

TASTING NOTES

Brilliant garnet red with orangey hues. Complex bouquet: roast chestnuts, spices, vanilla, balsamic. On tasting, it is smooth, harmonious and elegant with subdued tannins. It has a refined finish, with notes of oak and wild red berries.

PAIRING

An excellent match for truffles, mature cheeses, wild game and roast lamb. Best served at 18 °C.

VINIFICATION

Maceration and alcoholic fermentation of each variety separately in stainless steel tanks. After the descube and subsequent malolactic fermentation, the coupage is made, which is subjected to various racks and goes into barrels where it ages for a long time acquiring elegance and complexity.

GRAPE VARIETY

Tempranillo, Grenache and Cabernet Sauvignon.

VINEYARDS

2.800 hectares at 700 meters altitude located in Cariñena Designation of origin.

TERROIR

Hilly terrain at base of the Iberian Mountains. Soils composed of schist, chalk, loams and red clays.

AGING

60 months ageing.

ALCOHOL

13,5°



AUTHOR WINES

BODEGAS PANIZA



VIÑAS *de Paniza*

Viñas de Paniza (Paniza's vineyards) is a range of intense and elegant wines. This family of signature wines reflects the richness of Paniza, an area where our most select vineyards grow. The grape that is rampant in this area has elements that are reminiscent of cinnamon and custard on the palate.

Viñas de Paniza are subtle wines of great value, endorsed internationally for their fantastic quality.

VIÑAS VIEJAS DE PANIZA

GARNACHA 2020

TASTING NOTES

Viñas Viejas is a tribute to the old tradition that still continues in the picturesque village of Paniza. Our old vines, of up to 100 years old, are planted in slate soils above 850m., which give richness and complexity. Intense aromas of red and black fruits with a toasted touch; vanilla, toffee and chocolate notes.

PAIRING

It is an ideal accompaniment to grilled meat, vegetables and appetizers. Best served at 16-19 °C (61-66 °F).

VINIFICATION

Maceration and fermentation in stainless steel tanks. Step through barrels for six months to develop the full potential of the variety.

Afterwards the wine will be bottled and will remain in the silence of our underground cellar.

GRAPE VARIETY

100% Grenache.

VINEYARDS

2.800 hectares at 700 meters altitude located in Cariñena Designation of origin.

TERROIR

Hilly terrain at base of the Iberian Mountains. Soils composed of schist, chalk, loams and red clays.

RESIDUAL SUGAR

Dry

ALCOHOL

15°



VIÑAS DE PANIZA

CHARDONNAY²⁰²¹

TASTING NOTES

Very subtle nose, elegant and fresh, with floral and citrus notes that give away to fine and elegant creamy toasted memories. Creamy, delicate and silky on the palate with honeyed notes, balsamic and long finish with hints of Werthers Original.

PAIRING

It pairs well with seafood, fish, paté and canapés. Serve at 7-10°C.

VINIFICATION

The grape macerates for several days and fermentation takes place at controlled temperature in stainless steel tanks. A brief stance in barrels permits the grape variety to develop all its potential.

GRAPE VARIETY

100% Chardonnay.

VINEYARDS

2.800 hectares at 700 meters altitude located in Cariñena Designation of origin.

TERROIR

Hilly terrain at base of the Iberian Mountains. Soils composed of schist, chalk, loams and red clays.

ALCOHOL

13,5°

RESIDUAL SUGAR

Dry



VIÑAS DE PANIZA

SYRAH 2020

TASTING NOTES

Presents an intense and expressive nose, with cassis and violets aromas, in harmony with delicate notes of cloves and snuff, all perfectly balanced on a smoky background. Large and fleshy on the palate with elegant toasty, cinnamon and subtle mineral notes.

PAIRING

It pairs well with red meat, pasta and cheese. Serve at 10-12°C.

VINIFICATION

The grape macerates for several days and fermentation takes place at controlled temperature in stainless steel tanks. A brief stance in barrels permits the grape variety to develop all its potential.

GRAPE VARIETY

100% Syrah.

VINEYARDS

2.800 hectares at 700 meters altitude located in Cariñena Designation of origin.

TERROIR

Hilly terrain at base of the Iberian Mountains. Soils composed of schist, chalk, loams and red clays.

ALCOHOL

14,5°

RESIDUAL SUGAR

Dry





ARTIGAZO

Artigazo (aragonese word for a small and cleared land prepared for agriculture) was brought to light for the first time in 2007 and soon it became a symbolic and institutional wine of Bodegas Paniza.

This signature wine is made with the best grapes, collected from our oldest vineyards, which we find at higher altitudes. This set of conditions bring us a result a wine of exceptional quality.

ARTIGAZO 2017

TASTING NOTES

Ripe cherry colour with tinted tones. Intense, complex aroma of wild berries, delicate herbs and nuts wrapped in subtle balsamic and ethereal tones. Full harmony of the wood, toasts, vanilla and chocolate. After a gentle attack on the palate, it opens out with great taste, well structured, full in the mouth and unctuous, leaving the sensation of a rounded wine with elegant harmony.

PAIRING

Appropriate to accompany red meats, roast lamb, duck, pheasant, white meats with strong sauces or stews.

VINIFICATION

The grapes from vines dating back more than 40 years are harvested by hand. After stemming and crushing, the grapes macerate for 2 or 3 days. Once initial fermentation takes place, the free-run wine is de-vatted and passed into new French oak barrels, where malolactic fermentation takes place on lees. Continues to mature in the barrel for up to 18 months. After coupage, the wine is filtered, clarified and bottled, where it is left for 18 months before being released onto the market.

GRAPE VARIETY

40% Grenache, 30% Syrah y 30% Cabernet Sauvignon.

VINEYARDS

2.800 hectares at 700 meters altitude located in Cariñena Designation of origin.

TERROIR

Hilly terrain at base of the Iberian Mountains. Soils composed of schist, chalk, loams and red clays.

AGING

18 months aged in oak + 18 months aging in bottle.

ALCOHOL

14,5°



RESIDUAL SUGAR

Dry





GARNACHAS DE PANIZA

The Paniza Garnachas range responds to the winery's decided commitment of launching wines that add value to the consumer. These are two limited production exclusive wines that express part of our history, our terroir and our way of understanding wine.

With them we want to highlight our great winemaking tradition, the uniqueness and richness of Garnacha from Paniza and the typicity and expression of our soils and vineyards.

GARNACHA FROM SLATE²⁰¹⁸

TASTING NOTES

A bright, intense cherry-red color. Complex and elegant on the nose with aromas of candied cherries. Concentrated, yet silky on the palate, with a mineral base and notes of strawberries and chocolate. Its minerality and structure create a lengthy finish.

PAIRING

Its body and liveliness make it a perfect partner for braises, game, red meat and poultry. Serve between 60-66 degrees.

VINIFICATION

After being crushed and destemmed, the grapes ferment in stainless steel tanks. After the descube and subsequent malolactic fermentation, the wine goes into barrels. Afterwards the wine is bottled to continue refining in our winery.

GRAPE VARIETY

100% Grenache.

VINEYARDS

Selected vineyards with slate soils.

TERROIR

Slate soils very poor in organic material, and with little depth.

AGING

8 months in lighted toasted French oak, bottle ageing.

ALCOHOL

15,5°

RESIDUAL SUGAR

Dry



ÚLTIMA GARNACHA 2018

TASTING NOTES

A bright, intense cherry-red color. Black cherry, cedar and earthy notes stand out on the nose. Chocolate and rich balsamic notes flavor the elegant and lengthy palate.

PAIRING

Roasted or grilled meats, braises and rich bean stews are natural partners to this versatile wine. Sheep's milk cheese paired with our Garnacha would be a perfect start to a meal. Serve between 60-66 degrees.

VINIFICATION

After being crushed and destemmed, the grapes ferment in stainless steel tanks. After the descube and subsequent malolactic fermentation, the wine goes into barrels. Afterwards the wine is bottled to continue refining in our winery.

GRAPE VARIETY

100% Grenache.

VINEYARDS

A selection of exemplary Garnachas from our 6,900 acres of vineyards. Grapes from out

vineyards planted at higher altitudes, at the foot of the mountains of the Iberian system.

TERROIR

Brown limestone soils on marl and sandstone. Slate soils are found in the highest-altitude vineyards.

AGING

6 months in medium-high toasted French oak, bottle ageing.

ALCOHOL

15,5°

RESIDUAL SUGAR

Dry





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