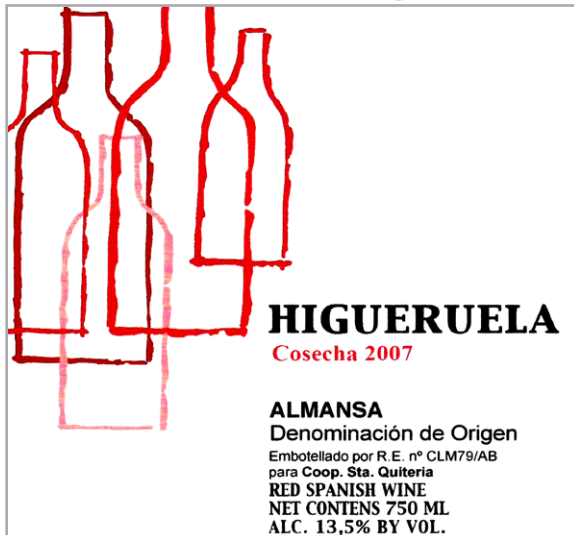


Higueruela 2007



Winery: Bodegas Santa Quiteria

Region: Almansa D.O.

Grapes: 88% Garnacha Tintorera, 12% Syrah

Winery: Formed in 2001 Sant Quiteria's production is focused on a type of Grenache known as Garnacha Tintorera. Other grape varieties used, but to a much lesser extent, are Tempranillo, Syrah, Cabernet and Petit Verdot. The site of the vineyards is at an altitude of between 900 and 1100 meters, which has proven ideal for this special clone of Grenache.

Wine: The Garnacha of Almansa is a type known as Garnacha Tintorera, one of the few red fleshed grapes yielding colored juice immediately after crushing. The site of the vineyards is at an altitude of between 2,952 and 3,608 feet above

sea level, which has proven ideal for this special clone of Garnacha as well as maintaining a surprising amount of acidity from this warm corner of Spain.

Higueruela is made using a cold maceration technique, whereby the de-stemmed grapes are treated with a dry ice at low temperatures and macerated for 8-10 days. A small proportion (5%) of young vines fruit proceeds through carbonic maceration. Both techniques are used to obtain a wine with less astringency and more aromatic complexity. The wines are made using a long and slow fermentation. No oak, aged for 4 months in tank.

Reviews:

“Youthfully brooding dark berry aromas are initially primary but open to show a dusty floral and mineral character. Chewy blackberry and cassis flavors are firm by slightly hard-edged tannins. Leaves black tea and licorice flavors behind.”

88(+?) points *International Wine Cellar* issue 139 July/Aug '08



Selected by Aurelio Cabestrero®

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