

Legado del Moncayo 2014



Winery: Isaac Fernandez Seleccion

Region: Campo de Borja D.O.

Grapes: 100% Garnacha Tinta (Red Grenache)

Winery: Isaac Fernandez Selection is the newest venture of the famous winemaker, Isaac Fernandez, who has spent more than 25 years producing some of the best wines in northern Spain. He seeks to respect the identity of each vineyard and to nurture wines that balance power, finesse and purity with the capacity to age.

Wine: The Legacy of the Moncayo mountain, an extinct volcano, is this exceptional wine. This wine is made from fruit which was hand harvested from 25 year old Garnacha vines. Those vines are grown in gravelly, chalk/loam at 560-600 meters above

sea level. The wine was fermented and aged all in stainless steel tanks to maintain a vibrant, lively fruit character.

Reviews:



Berliner Gold 19th Berlin Wine Trophy 2015



Gold Medal 3rd Asia Wine Trophy, Daejeon Korea 2015

“Dark red and un-oaked garnacha with hints of dark berries, spices, flowers and a hint of hummus on the nose. Nice bodied and round wines, with nice fruit on the pallet. Good length and warm dry finish.”



4 out of 5 Glasses Arne Ronold Master of Wine; Editor of Vinforum

“Assertive red berry liqueur and floral pastille aromas are complicated by allspice and white pepper. Sweet, seamless and pure, offering vibrant raspberry and cherry flavors sharpened by a zesty mineral flourish. Combines power and finesse deftly, finishing with very good persistence and supple, slow-building tannins.”

89 points Vinous Central Spain: Tempranillo & Beyond Dec. 2015

“The 2014 Garnacha from Legado del Moncayo is produced from vines that are twentyfive years of age and the wine is raised entirely in stainless steel and see no wood. The wine offers up a classic and youthful interpretation of Garnacha, wafting from the glass in a blend of red and black raspberries, garrigue, coffee, meaty tones, turmeric, a bit of bonfire and a good base of soil. On the palate the wine is deep, full-bodied, complex and well-balanced, with a fine core, modest tannins and impressive length and grip on the gently chewy finish. This is really outstanding, unembellished Garnacha that perfectly captures the charm of this varietal. It is a stunning value, as it sells here in the US for ten dollars and is probably less than five euros closer to Spain!”

89 points View from the Cellar Issue 61 January/February 2016



Selected by Aurelio Cabestrero®

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