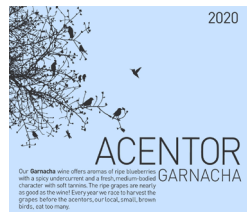


Acentor Garnacha 2020 (Red Wine)



Isaac Fernández Selección is a unique collaborative venture between two individuals – Isaac Fernandez one of Spain’s most acclaimed winemakers and Aurelio Cabestrero whose vision and commitment helped bring Spanish wines to the forefront in the United States.

2011 was a busy year for the partners as they launched several new wines, a Verdejo from Rueda, a Bobal from Utiel-Requena and this project focused on beautiful old vines of Garnacha grown on the high slopes of Calatayud in what was once the ancient kingdom of Aragon.

Appellation	Calatayud D.O.
Grapes	100% Garnacha, from 50+ year-old, bush vines
Altitude / Soil	750-900 meters / iron-rich red clay with abundant surface stones
Farming Methods	Traditional Methods
Harvest	Hand harvested into small boxes
Production	Destemmed grapes were fermented in cement tanks
Aging	Aged for 5 months in used, 50% French and 50% American oak barrels
UPC / SCC / Pack Size	8-437012-498068 / 8-437012-498075 / 12

Reviews:

2020 Acentor Rioja- The 2020 Acentor Rioja is mostly Tempranillo with 10% Graciano and 5% Maturana blended in. Very fresh and neatly textured, this offers Mandarin orange zest alongside red raspberry and thyme flavors. Great to enjoy now, savor this beauty over the next seven years to come. Drink 2023-2030-
90 points OwenBargreen.com; Owen Bargreen - October, 2023

“I always like the Acentor bottling of Garnacha, which is made from high elevation, old bush vines, with the wine fermented in stainless steel and aged for four months in oak casks. The 2020 version comes in at 14.5 percent octane and delivers a lovely nose of raspberries, orange peel, garrigue, stony soil tones, bonfire, pepper and a lovely array of baking spice tones in the upper register. On the palate the wine is bright, ripe and full-bodied, with a good core of red fruit, fine transparency and grip, ripe, chewy tannins and good length and grip on the complex finish. This is good juice and a fine value (as always). 2025-2045.”

89 points View from the Cellar; John Gilman -Issue #98 March/April 2022.

