

Legado del Moncayo Vendimia Seleccionada 2023 (Red Wine)



Isaac Fernández Selección is a unique collaborative venture between two individuals – Isaac Fernández, 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. They work at rediscovering forgotten regions of superior terroir and maximizing the potential from old vines of indigenous grape varieties in a number of regions. 2013 was the first vintage of Legado de Moncayo, a subtly oaked old vine Garnacha from Campo de Borja. 2014 they added an un oaked Garnacha made from younger vines; a delicious wine priced to be enjoy every day. In 2015 they expanded the line with a unique expression of Garnacha Blanca, an exceedingly rare grape in the area. Finally in 2016, the produced their first dry muscat, a highly aromatic, white wine that pairs beautifully with intense flavored food.

Appellation	D.O. Campo de Borja
Grapes	100% Garnacha Tinta, from 25-year-old-vines
Altitude / Soil	560-600 meters / gravelly, chalky loam
Farming Methods	Traditional Methods
Harvest	Hand Harvested
Production	Grapes were destemmed and lightly crushed prior to fermentation in stainless steel tanks
Aging	Aged for a few months in stainless steel tanks prior to bottling, no oak.
UPC / SCC / Pack Size	8-437012-498419 / 8-437012-498426 / 12

Reviews:

“This wine is consistently among the finest values of any wine I taste that’s priced under \$20, and during multiple past vintages it has won its way into a restaurant group selection program by coming out on top in a blind tasting of top competitors — a tasting for which I select the wines but do not vote. As in past years, it shows good concentration and very notable depth of flavor, but without any of the heaviness that can mark some wines grown at lower elevations in the Garnacha-intensive appellations of Aragón. On the contrary, this vintage (like many before it) shows a Pinot-like softness with more flavor than seems possible based on its rather modest physical weight. The red and black fruit flavors have an open, easy character to them without seeming at all overtly fruity — much less “grapey.” Enduringly enjoyable to drink and highly versatile with food, this can also be sipped on its own with great pleasure.” **92 points Wine Review Online** Michael Franz; September 24, 2025

“The 2024 Garnacha from Legado Del Moncayo is another fine example of this variety grown on the foothills of extinct Moncayo volcano, on stony and chalky soils. The wine comes in this year at 14.5 percent octane and offers up a deep, complex and nicely meaty nose of black raspberries, fruitcake, grilled meats, *garrigue*, chalky minerality, cloves and a topnote of distant bonfire. On the palate the wine is deep, full-bodied, spicy and structured, with fine soil transparency, a good core of fruit, firm tannins and a long, nascently complex and well-balanced finish. This will need a bit of cellaring to soften up, but will be a fine bottle of Garnacha once it is ready to drink. 2033-2060.”

90 Points View from the Cellar; John Gilman; Issue #123 May-June 2026

“Another really good edition of this wine, the 2023 Legado Del Moncayo ‘Vendimia Seleccionada’ Garnacha comes from 40-60 year old bush vines set at 700-750 meters. A steal at this price, this offers concentrated red fruits, with smoky and salty nuances, with Satsuma orange zest and damp, rocky soils. Drink 2025-2032.”

92 points OwenBargreen.com; Owen Bargreen- December 4, 2025

