

Legado del Moncayo Garnacha Blanca 2018 (white wine)



Isaac Fernandez Seleccion 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. 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 del Moncayo, a subtly oaked, old vine Garnacha from Campo de Borja. In 2014 they added an un-oaked Garnacha made from younger vines, a delicious wine priced to be enjoyed everyday. In 2015 they expanded the line with a unique expression of Garnacha Blanca, an exceedingly rare grape in the area. Finally in 2016, they produced their first dry Muscat, a highly aromatic, white wine that pairs beautifully with intensely flavored foods.

Appellation	Campo de Borja D.O.
Grapes	100% Garnacha Blanca
Altitude / Soil	Brown limestone soils
Farming Methods	Traditional methods
Harvest	Hand Harvested
Production	Fermented in temperature controlled stainless steel tanks
Aging	Aged on fine lees for nearly 6 months prior to bottling
UPC / SCC / Pack size	8437012498464 / 8437012498471 / 12

Reviews:

“The 2018 Garnacha Blanco from Legado del Moncayo is a fine follow-up to the strong 2017 version. These white grenache vines are grown at high altitude on soils of stony-clay soils. The 2018 comes in at the same octane as the 2017, 13.5 percent alcohol, and delivers a bright bouquet of pear, citrus blossoms, a fine base of soil, coriander seed, wild fennel and a bit of orange zest in the upper register. On the palate the wine is full-bodied, focused and has a good core, with fine soil signature, zesty acids and good length and grip on the well-balanced and complex finish. This carries its ripeness quite nicely and remains one of the best white wine values to be found from Spain. 2020-2025+.”

89 points *View from the Cellar*; John Gilman - Issue # 85, January/February 2020

“Pale yellow-gold. White peach, pear and Meyer lemon on the fragrant nose; with a fine dusting of minerality adds lift and urgency. Juicy orchard and pit fruit flavors are sharpened by hints of orange zest and honeysuckle. Finishes with spicy lift, a repeating citrus fruit note and very good persistence. 100% whole clusters and all stainless steel. 2021 – 2025.”

90 points *Vinous*; Josh Raynolds - February 2021

