

CARLOS RUBEN

LA VOZ DE LA GARNACHA

DOBLE CUERPO 2017

Hola, My name is Rubén, Carlos Rubén, winemaker in Spain and my favourite grape is the Garnacha. I love all the facets of this unique grape variety, which exists in white, grey and red. It offers plenty of options, which is exactly the feature that my good friend Mark, the high-spirited founder of Master Winemakers, used to challenge me. To follow the Garnacha trail across Spain and make beautiful wines, originating from a wide range of terroirs. Mark has dubbed me La Voz de la Garnacha, and it is quite a challenge to live up to such a title, but I immediately felt like giving it my best shot.

THE STORY

Then, it was time to start the return trip and leave the Rhône region behind for now, even though the plans still exist, as do a couple of more remote locations. On the way back I was satisfied about all this beauty, but something was still not right. Surely this tour couldn't be complete without my mentor Mark ending up in a cuvée? The entire time I looked forward to **Doble Cuerpo**, just wait and see amigo...

TECHNICAL INFORMATION

Harvest time: End of September (Manchuela) & End of October (Calatayud)

Classification: Vino varietal UE

Origin of the grapes: Manchuela & Calatayud

Grapes Varieties: 100% Garnacha

Vinification: Each component is fermented separately during eight days at 28°C followed by two weeks of maceration on the lees.

Ageing: 3 months in French & American Oak

Winemaker: Ruben Magallanes

TASTING NOTES

Deep dark red colour. Full-bodied, ripe red fruit aromas, mineral, graphite and delicate spices with an elegant balsamic finish.

SERVING TEMPERATURE: 16-17°C

PAIRING: Beef, Pasta, Lamb, Game meat (venison), Poultry

ANALYSE

Alcohol: 13,24 % vol

pH: 3,58

Total Acidity: 5,00 g/l

Residual Sugar: 0,50 g/l

SO2 Total: 95 mg/l

