

CARLOS RUBEN

LA VOZ DE LA GARNACHA

GARNA CHA-CHA-CHA 2018

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

Garnacha Gris is a rather rare variety that can usually be found on both sides of the French-Spanish Catalan border. In Salvador Dali's Figueres, I was handed a leaflet promoting ChaChaCha dance courses and I thought "why not?", a nimble **Garna ChaChaCha** made of 100% Garnacha Gris.

TECHNICAL INFORMATION

Harvest time: End of August

Classification: Emporda DO

Origin of the grapes: Emporda

Grapes Varieties: 100% Garnacha

Vinification: : Press macerate overnight at low temperatures. Extraction of the flower must the next morning, settling and fermentation at low temperature 13-14°C

Ageing: No

Winemaker: Ruben Magallanes

TASTING NOTES

Brilliant yellow-grayish colour. A bouquet of floral and fruit aromas with scents of violet and fresh apple. A very elegant and refreshing wine, distinct, but so easy to enjoy.

SERVING TEMPERATURE: 9-11°C

PAIRING: pasta, rice, light cheeses, white meat, salads

ANALYSE

Alcohol: 14,00% vol

pH: 3,48

Total Acidity: 5,02 g/l

Residual Sugar: g/l

SO2 Total: 110 mg/l