

CARLOS RUBEN

LA VOZ DE LA GARNACHA

SUSPLAU 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

Next, crossing the French border! Parlez-vous français? In the Roussillon region I was astonished by the Estagel and Maury terroirs. Hijo de...such power, and suddenly all the pieces fit. The soft, silky Estagel wine was extremely complementary with the Montsant finesse. Combining the south of Spanish Cataluña with the northern part of French Catalogne, that is some history in a bottle. **Susplau**, please, and let us focus on wine instead of all the political conflicts. Dressed in a genuine Gaudi-style label, a genius Catalan!

TECHNICAL INFORMATION

Harvest time: Last week of September, first of October

Classification: Vino Varietal UE

Origin of the grapes: Estagel (FR) & Montsant (ES)

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 225 litres barrel

Winemaker: Ruben Magallanes

TASTING NOTES

Bright red purple colour. Floral, ripe red fruit, mineral and spicy. Great mouth volume, good concentration, rich finish in elegance.

SERVING TEMPERATURE: 16-17°C

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

ANALYSE

Alcohol: 13,81% vol

pH: 3,45

Total Acidity: 5,84 g/l

Residual Sugar: 1,99 g/l

SO2 Total: 99 mg/l