

CARLOS RUBEN

LA VOZ DE LA GARNACHA

LA CUNA 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.



ACCOLADES

90 Points A. Larsson
Gold Mondial Bruxelles
Gold MundusVini

THE STORY

I was extremely grateful that the Garnacha trail commenced here in Aragon, which is the cradle of this grape variety. Full of confidence, I immediately snapped out of my twenty-year-old comfort zone, because this was no ordinary feat. This was about firing on all cylinders, looking beyond the safe haven of Calatayud and admitting that it could just as well be one ingredient that was part of a much bigger whole. This is how I came up with the idea of blending the three completely different terroirs of Aragon in one single **La Cuna** (the cradle) cuvée: Calatayud, Borja and Cariñena.

TECHNICAL INFORMATION

Harvest time: First 2 weeks of October

Classification: Vino Varietal UE

Origin of the grapes: Campo de Borja, Calatayud, Cariñena

Grapes Varieties: 100% Garnacha

Vinification: Each component is fermented separately during ten days at 22°C.

Ageing: 2 months in 225 litres barrel

Winemaker: Ruben Magallanes

TASTING NOTES

Intense cherry red colour. Massive ripe red fruit, very juicy wine with mineral nuances and great balsamic flavours. Pure elegance.

SERVING TEMPERATURE: 16-17°C

PAIRING: Red meat, cured cheese, game, pates, rice, white meat

ANALYSE

Alcohol: 15,07 % vol

pH: 3,41

Total Acidity (tartaric): 5,82 g/l

Residual Sugar: 4,4 g/l

SO2 Total: 65 mg/l