

CARLOS RUBEN

LA VOZ DE LA GARNACHA

PUNTO G 2020

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

No matter how tough life can be, Mark and I enjoy it, so there was no reason not to add some zest to our range. What about the **Punto G**, a trendy rosé Garnacha from the low region of Cariñena. Both of us have a Garnacha G spot, what about you?

TECHNICAL INFORMATION

Harvest time: First week of September

Classification: Vino Rosado de España

Origin of the grapes: Cariñena & Castilla y León

Grapes Varieties: 100% Garnacha

Vinification: Direct saignée without prior maceration of the garnacha grape to achieve the desired color. Fermentation at 16°C for 25 days.

Winemaker: Ruben Magallanes

TASTING NOTES

Pale grenate pinky colour. Delicate red and black fruit, floral aromas of rose and vanilla. Juicy and savoury dry rosé with a refreshing acidity.

SERVING TEMPERATURE: 8-10°C

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

ANALYSE

Alcohol: 13,3% vol

pH: 3,45

Total Acidity: 5,36 g/l

Residual Sugar: 0,77 g/l

SO2 Total: 75 mg/l