



PRODUCER PROFILE

Estate owned by: Bodegas Alto Moncayo
Winemaker: Jose Luis Chueca
Total acreage under vine: 227
Estate founded: 2002
Region: DO Campo de Borja
Country: Spain

Alto Moncayo 2016

WINE DESCRIPTION

The wines of Alto Moncayo are crafted to express the unique terroir of windswept high elevation Campo de Borja DO; and to serve as a benchmark for world class Old Vine Garnacha. The brand's flagship wine comes from vines that are 40 to 70 years old.

This wine has been rated twice 100 points as it truly represents the essence of the Garnacha from Aragón.

Vineyards in Tabuenca and Borja, planted with indigenous clones of Garnacha starting in the 1920s.

The selected highest quality grapes are placed into small stainless-steel tanks. The must is basket pressed and fermentation is finished in new French and American oak where it completes the malolactic fermentation. Wine is aged in the barrels for 20 months before bottling.

TASTING NOTES

Appearance: Opaque red-black. Scarlet rim. Aroma: Initially closed. The wine opens to an amalgam of minerals and unctuous super-ripe berries. Palate: Deep, rich and ripe. Black fruits (cherries, plums) give way to hints of liquorice, molasses and a hint of cinnamon. Solid tannins and focused acidity with a long finish.

FOOD PAIRING

Goes well with game, beef, pasta, rice and cheeses.

VINEYARD & PRODUCTION INFO

Vineyard name:	Privately owned vineyards mainly in the Tabuenca and Borja area.
Soil composition:	Calcareous, Clay, Sand, and Stony
Elevation:	1200 to 2500 feet
Exposure:	Southern
Year vineyard planted:	1940s and 1970s
Harvest time:	Late October/Early November
First vintage of this wine:	2002

WINEMAKING & AGING

Varietal composition:	100% Garnacha
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	12-15 days
Fermentation temperature:	Controlled temperature between 77 and 86 °F
Length of maceration:	7-8 days
Malolactic fermentation:	Yes
Type of aging container:	Barriques
Size of aging container:	225 L for French Oak; 300 L for the American Oak
Age of aging container:	New
Type of oak:	French and American
Length of aging before bottling:	20 months
Prefermentation technique:	Cold maceration

ANALYTICAL DATA

Alcohol:	16%
pH level:	3.3
Residual sugar:	2.4 g/L
Acidity:	5.8 g/L
Dry extract:	29 g/L