

## Viñedos Singulares



## GUARAFÍA 2023

**Type of Wine:**

Red wine 13 % Alc.

**Vintage::**

2023.

**Location:**

D.O.P JUMILLA.

**Production:**

2.835 bottles of 750 ml.

**Grape Varieties:**

100 % Garnacha fina.

**Harvest:**

Hand harvest on  
September 2023.

**Packaging:**

Horizontal box of 6  
bottles of 750 ml.

**Conservation:**

Between 15 y 16 °C.

**Soils:**

Semi- dry farming trellised vineyard located at the shady slope northwest of the Sierra del Carche, at 600 meters above sea level, with sandy loam soils with the presence of limestone and the influence of clay and marl.

**Winemaking:**

Semi carbonic maceration, alcoholic and malolactic conversion in open 225 liter French oak barrels.

**Ageing:**

6 months in a 2,000 liter cubic foudre with gray granite walls.

**Tasting notes:**

**Aspect:** Medium intensity of pale ruby color.

**Nose:** Suggestive and subtle floral aromas and small red berries, on a mineral background and very slight hints of spices.

**Palate:** Silky and elegant verticality. Its delicate complexity and balance is surprising, transporting all its aromas to a pleasant and persistent finish in which its mineral character stands out. Ideal with white meats, soft cheeses and fish as salmon or trout.

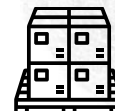
**Awards & Points:**

Tim Atkin: 94 p.

James Suckling: 92.

Wine Advocate: 91 p.

Peñín: 92 p.

**Palletization:**

Pallet 120 x 80 cm:

88 boxes x 6 bott.

Weight: 760 kg.

Height: 185 cm .

**Certificates:**

Vegan Certified.

