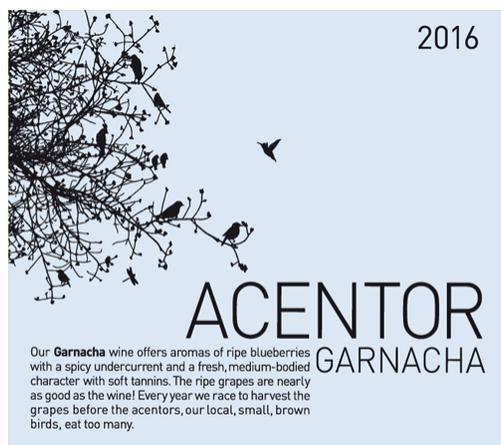


Acentor Garnacha 2016 (red wine)



Isaac Fernandez Seleccion is a unique collaborative venture between two individuals – Isaac Fernandez one of Spain’s most acclaimed winemakers and Aurelio Cabestrero whose vision and commitment helped bring Spanish wines to the forefront in the United States.

2011 was a busy year for the partners as they launched several new wines, a Verdejo from Rueda, a Bobal from Utiel-Requena and this project focused on beautiful old vines of Garnacha grown on the high slopes of Calatayud in what was once the ancient kingdom of Aragon. *Acentor* is named for the small brown birds, similar to starlings which come to eat ripe grapes, always a sign that they are nearly ripe enough to make great wine.

Appellation	Calatayud D.O.
Grapes	100% Garnacha, from 50+ year-old, bush vines
Altitude / Soil	750-900 meters / iron-rich red clay with abundant surface stones
Farming Methods	Traditional Methods
Harvest	Hand harvested into small boxes
Production	Destemmed grapes were fermented in cement tanks
Aging	Aged for 5 months in used, 50% French and 50% American oak barrels
UPC / SCC / Pack	8-437012-498068 / 8-437012-498075 / 12

Reviews:

“With an additional year of aging by comparison to Garnacha wines from the 2017 vintage, this shows slightly toned-down fruit and modestly tuned-up savory notes, but is still full of fruity fun. Red berry tones join cherry flavors, and the soft tannins lend a bit of backbone without imparting any astringency or hardness to the finish. In a word: Yum.”

90 points *Wine Review Online*; "Go with Garnacha for Thanksgiving" – November 2018

“The Acentor bottling from Isaac Fernandez has been a consistently well-made bottle of garnacha since the first vintage I had the pleasure to try, which was the 2014. Readers may recall that this wine is produced from vines that are fifty-plus years of age, planted at an altitude of seven hundred and fifty to nine hundred meters above sea level, with the soils composed of iron rich clay. The wine is fermented with indigenous yeasts in cement tanks and aged in a combination of French and American casks. The 2016 comes in listed at the same 14.5 percent octane as the 2015, and this seems just a tad on the low side to my palate in this vintage. Nevertheless, the wine is another very good value, offering up a deep and complex nose of baked raspberries, a touch of fruitcake, hung game, garrigue, a fine base of soil tones and plenty of spices in the upper register. On the palate the wine is deep, full-bodied, complex and really quite well balanced for its octane, with a good core of fruit, impressive soil signature, moderate tannins, impressive nascent complexity and a long, ever so slightly heady finish. I liked the 2015 vintage here just a tad better, but this too is a serious wine that delivers an awful lot of complexity for its extremely reasonable price point! 2018-2030.”

89+ points *View from the Cellar*; Issue #75 – May/June 2018

