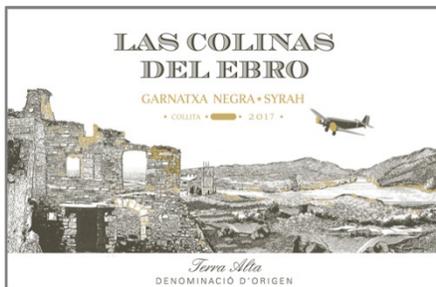


# Las Colinas del Ebro Garnacha-Syrah 2017 (Red Wine)



Bodegas Abanico began in the autumn of 2006 when husband and wife Rafael de Haan and Nuria Altes decided to make their own wine in Terra Alta. They thought they could create something special from the old vine Garnacha, both red and white. The resulting wine *Las Colinas del Ebro*, the hills of the Ebro (famous river in northern Spain), has since developed into a successful brand in its own right.

<b>Appellation</b>	Terra Alta D.O.
<b>Grapes</b>	80% Garnacha (35-50 year old vines), 20% Syrah (25 year old vines)
<b>Altitude / Soil</b>	350 meters / Sandy loam with low fertility
<b>Farming Methods</b>	Traditional methods
<b>Harvest</b>	Hand harvested fruit
<b>Production</b>	Each variety was fermented separately in stainless steel tanks, only first press, free run juice was used in the final blend
<b>Aging</b>	Aged for a brief period in stainless steel tanks prior to bottling
<b>UPC / SCC / Pack</b>	78437012917095 / 2-8-437012-917099 / 12

## Reviews:

“Vivid magenta. Lively black raspberry and floral pastille aromas take on a spicy aspect with aeration. Silky and expansive on the palate, offering appealingly sweet red/blue fruit and spicecake flavors that pick up a peppery quality on the back half. The spicy note comes back on the persistent finish, which is supported by smooth, even tannins. (all stainless steel) Drink 2020-2025.”

**90 points** *Vinous Media*; Mediterranean Spain: Diversity and Consistency - April 25, 2019

“Ripe and complex nose of black raspberries, a touch of fruitcake, garrigue, a fine base of soil, roasted game and a smoky topnote. On the palate the wine is deep, ripe and chewy, with a broad-shouldered and robust personality, good depth at the core, firm tannins and a long, slightly heady finish. There is a bit of sur maturité elements in the flavor spectrum here and the wine is probably a wee bit closer to fifteen percent than it is 14.5 percent, but there is complexity and depth here as well and if you do not mind the higher octane, there is plenty to enjoy.” **88 points** *View from the Cellar*; Issue #78 – November 2018

