Legado del Moncayo Vendimia Seleccionada 2020 (Red Wine)



Isaac Fernández Selección 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. They work at rediscovering forgotten regions of superior terroir and maximizing the potential from old vines of indigenous grape varieties in a number of regions.

2013 was the first vintage of Legado del Moncayo, a subtly oaked, old vine Garnacha from Campo de Borja. In 2014 they added an un-oaked Garnacha made from younger vines; a delicious wine priced to be enjoyed every day. In 2015 they expanded the line with a unique expression of Garnacha Blanca, an exceedingly rare grape in the area. Finally in 2016, they produced their first dry Muscat, a highly aromatic, white wine that pairs beautifully with intensely flavored foods.

Appellation	D.O. Campo de Borja
Grapes	100% Garnacha Tinta
Altitude / Soil	700-750 meters / Poor, stony, iron-rich, red, clay soil
Farming Methods	Traditional methods
Harvest	Hand Harvested
Production	Fermented in temperature controlled stainless steel tanks
Aging	Aged for 7 months in used French oak barrels
UPC/SCC/Pack Size	8 437012 498433 / 8437012 498440 / 12

Reviews:

"The expressive, sensational value 2021 Legado del Moncayo 'Vendima Seleccionada 'Montana' Garnacha comes from 40-60 year old vines set at roughly 700 meters above sea level. The underlying stony character is apparent as ripe red fruits parade with citrus blossom, wet stone, and cigar ash undercurrents. With a beam of salinity through the core, this is delicious, well-structured Garnacha that will be sure to satisfy over the next ten years. Drink 2022-2032."

92 points OwenBargreen.com; Owen Bargreen - July 20, 2022

"The 2020 vintage of "Montaña" Vendimia Seleccionada bottling from Legado del Moncayo hails from vineyards growing up the side of the volcano, with the vines between forty to sixty years of age. The Montaña is raised in used French casks for eight months prior to bottling and the 2020 version is a touch riper than the regular bottling, coming in at 14.5 percent alcohol this year. The wine is deeper on the nose from the older vines, offering up scents of dark berries, spit-roasted venison, dark soil tones, coffee bean, a hint of the autumnal shadings to come with bottle age, woodsmoke and garrigue. On the palate the wine is deep, ripe, full-bodied and chewy, with an excellent core of fruit, fine soil inflection, firm tannins and a long, complex and promising finish. There is just a whisper of backend heat here, but overall the wine is nicely balanced and will be a fine drink once it softens up a bit. Unlike the regular bottling from Legado del Moncayo, this old vine cuvée will demand a bit of time in the cellar before it drinks with generosity. 2027-2050+."

90+ points View from the Cellar; John Gilman – Issue #98 March/April 2022

"Fresh and balanced, this shows notes of ripe, candied raspberry and blueberry fruit. Offers light, taut tannis, with violet and spice accents. Drink now. 6,000 cases made, 5,000 cases imported."

87 points Wine Spectator; Alison Napjus - April 2024

