## Acentor Garnacha 2021 (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.

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 Size	8-437012-498068 / 8-437012-498075 / 12

## **Reviews:**

"2021 Acentor Garnacha- The outstanding 2021 Acentor Garnacha delivers tar, allspice dusted red currants and cran-pomegranate aromatics. The palate is fresh and fat on the tongue, with a juicy core of citrus rind, freshly tilled salty soils and red fruits. Enjoy now. Drink 2024-2030"

91 points OwenBargreen.com; Owen Bargreen - November 18, 2024

"The 2021 Acentor bottling of Garnacha is another very good bottle and an excellent bargain. Readers may recall that this wine is made from high elevation, old bush vines, fermented in stainless steel and aged for only four months in oak. The 2021 Acentor again tips the scales at 14.5 percent alcohol and offers up a bouquet of baked raspberries. fruitcake, pepper, garrigue, a good base of soil, fresh herbs and a touch of cedar. On the palate the wine is deep, full-bodied, focused and rock solid at the core, with good transparency and grip, chewy, ripe tannins and fine length on the complex finish. 2026-2045."

89 points View from the Cellar; John Gilman -Issue #103 January/February 2023.

