

Acentor Garnacha Rioja 2020 (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.

Garnacha grape variety native to Spain is the most extensively grown variety in the world. Garnacha can produce fresh, fine and delicate wines with good potential to age. Garnacha grows very well in warmer climate of Rioja Baja specially in elevated areas. This 2020 is our first release for this wine.

Appellation	Rioja D.O.Ca.
Grapes	100% Garnacha
Altitude / Soil	650 m. limestone - ferrous soil with a lot of stones in the surface
Farming Methods	Sustainable methods, including Integrated Pest Management
Harvest	Hand harvested into small boxes
Production	Alcoholic fermentation in stainless steel tanks and Malo 50% in French oak
Aging	Aged for 10 months in used French oak barrels
UPC / SCC / Pack Size	8437012498693 / 8437012498662 / 12

Reviews:

“The 2020 Garnacha bottling of Rioja from Acentor is made entirely from this varietal, with half of the cuvée undergoing malolactic fermentation in new French oak barrels. The wine is then aged for ten months in older casks and then given a year’s worth of bottle aging in the cellars prior to release. The 2020 version comes in at 14.5 percent alcohol and delivers a lovely nose of red and black raspberries, fruitcake, Rioja spice tones, stony soil, a touch of garrigue and cedary oak. On the palate the wine is bright, ripe and full-bodied, with good soil signature, ripe tannins, good focus and just a wisp of backend heat perking up the long, chewy and nascently complex finish. This has a lot of personality for its price point (under twenty dollars in the US), but will need some time in the cellar to soften up before it starts to drink with generosity. It will be a tasty bottle once the tannins fade a bit. 2030-2060.” **89 points** **View from the Cellar**; John Gilman -Issue #103 January/February 2023.

