Legado del Moncayo Garnacha Rosado 2024 (Rose 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
Altitude / Soil	560-600 meters / gravelly, chalky loam
Farming Methods	Traditional methods
Harvest	Hand harvested into small boxes
Production	4 hours skin maceration, whole-cluster pressed, alcoholic fermentation in stainless steel
Aging	Aged for a few months in stainless steel tanks prior to bottling, no oak.
UPC / SCC / Pack Size	8437012498587 / 8437012498594 / 12

Reviews:

"The 2024 Garnacha Rosé from Legado Del Moncayo is a beautiful salmon color. The wine is given four hours' worth of skin contact after the bunches are crushed to give the wine its color. It delivers an aromatic constellation of watermelon, blood orange, rose petals, a nice base of soil and just a hint of wild fennel in the upper register. On the palate the wine is full-bodied, focused and bright, with a good core of fruit, sound framing acids and good length and grip on the wellbalanced finish. The acids here are not particularly strident, so drink this tasty wine over the next year or so. 2025-2027".

88 points View from the Cellar; John Gilman, Issue 117, May – June 2025

