



Belsetán — Garnacha



COUNTRY: Spain
REGION: IGP Bajo Aragón
SOIL: Sandy top soil with clay underneath, rich in mineral

USDA – Wine made with organic grapes

- Alcohol content: 14%
- Brix at harvest: 25.2°
- Dry farmed, 65 year old vines
- 12-20 meter deep vines

Belsetán is a dialect from Aragón, and it can be mainly found in the Bielsa valley. Nowadays it has around 30 speakers left. This wine tries to capture the unique and undiscovered character of its region.

Background:

Bajo Aragón (or Lower Aragon) is located in the autonomous region of Aragon in Spain, and it also is the region's largest winegrowing area. For centuries, the pilgrims that walked to the shrine of the Apostle in Santiago de Compostela (Galicia) passed through this region and demanded Aragonese wines on their journey.

The vineyards covers an area of 70 hectares that extend over a plain at a height of 550 meters above sea level. A limy and sandy soil rich in minerals, scarce precipitation that does not exceed 300 litres per year and a 90% sunshine rate are the characteristics that provide the wines with their earthy character - warm and persistent wines, full-bodied and with suggestive aromas.



Tasting notes:

Perfect combination of blackberries and very light hints of vanilla and sweet caramel. Floral notes of violets and Jazmin. With a fresh berrylike fruity beginning, it gives way to the hints of sweet caramel and a light taste of the toasted oak.

It's a pleasant and balanced journey from freshness to the silkiness of a light complexion wine that makes it so enjoyable to drink and so interesting to discover.

Grape variety

100% Garnacha.

Vinification

The harvest is carried out in the second half of September. Cold pre-fermentation. Stainless steel fermentation with control of temperature. Wild indigenous yeast.

Made with Organic Grapes

Organically Farmed – No chemical pesticides or herbicides used.

