



## Bodegas Juan Carlos Sancha Peña el Gato Garnacha Natural 2018



REGION	D.O.C. Rioja: Tobía River Baths, Rioja Alta.
GRAPES	100% Garnacha Tinta
VITICULTURE	USDA Certified Organic. 112 year old singular vineyard. The vineyards are planted on south facing slopes at an elevation of 700 meters above seal level.
SOIL	Poor, shallow soils marked with clay-limestone character.

VINICULTURE	Manual harvest in 15 kg boxes during the fourth week of October. After destemming, the grapes are placed in 500-liter French Tronçais oak barrels in which alcoholic fermentation and aging takes place. The wine remains in the barrels with the fermentation lees for 11 months. In all its elaboration and aging process this wine has not received sulfur or any other additive. Aging: 11 months in Tronçais French oak barrels of 500 liters capacity. Yield: a very low production of about 2,500 kg per hectare.
TECHNICAL	pH: 3.38 Total Acidity: 5.9 g/L Volatile Acidity: 0.55g/L Total Sulfur: 9mg/L Residual Sugars: 2.3g/L
ALCOHOL	15.48%
PRODUCTION	3,300 bottles
TASTING NOTE	Highlights of intense, bluish color. On the nose: strawberries and raspberries. It has a very complex structured palate, with silky and elegant tannins. The acidity is well-balanced with a long persistence in the mouth.

Bodegas Juan Carlos Sancha belongs to a vineyard nursery placed in Baños de Río Tobía (Rioja Alta) located in the coldest zone of the Rioja appellation, on clay-calcareous soils that are perfect for the development of “Tempranillo Blanco” and “Maturana Tinta”, the indigenous varieties of this region.

After a project of investigation “Variedades de Vid Minoritarias en la D.O.Ca. Rioja” (Minor Varieties of Rioja Wines) for 5 years, studying the potential of growing and elaboration of these varieties helped by the University of La Rioja, The Consejo Regulador Rioja D.O.Ca. and the CIDA (I+D) from Rioja Government, Juan Carlos Sancha decided to start this new project making handcrafted wines reflecting the peculiar characteristics of “Tempranillo Blanco” & “Maturana Tinta” varieties by organic viticulture.

**Harvest 2018:** Harvest rated as good by the Regulatory Council of the D.O.Ca. Rioja, In the area of Alto Najerilla, it has been a year of very high rainfall in the spring and early summer and of significantly lower temperatures. However, the months of September and October have been dry and with temperatures higher than the average, together with very cold temperatures at night, they have achieved a healthy harvest with interesting characteristics. The harvest had a higher production than in previous vintages.

**Climate:** With a strong Atlantic influence, in one of the coolest areas of Rioja, with cold winters, mild summers, and soft and long autumns. The great variation of temperature between day and night causes a slow maturation, which is very suitable for the synthesis of polyphenols and aromatic development.