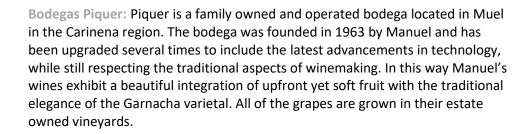


LELIA

Garnacha 2018



Tasting notes: Deep ruby color. Spicy raspberry and cherry aromas with some spiciness and floral notes. Fresh red berry, black currant, and cherry flavors. Soft, smooth finish.

Appellation: DO Cariñena

Grapes: 100% Garnacha

Soil: Limestone, chalk, and slate with alluvial deposits

Elevation: 1,970 ft

Vineyard practice: 10 to 15 days in small stainless-steel tanks with

native wild yeast

Vine Age: 33 years Yield: 2.6 tons per acr e

Fermentation: 15 days of Fermentation in cement tank at 82.49 F

Ageing: 4 to 6 months in the bottle before release

pH: 3.58 RS: 2.3 gram per liter

Alc: 13.5 % UPC: 7 50428 18607 6



GARNACHA

D.O. Cariñena: Wine has been made in the Cariñena region since the times of the Roman Empire. The vineyards lie at the foothills of the Sistema Iberico mountain range between 500 and 800 meters above sea level. The continental climate has extreme variations of temperature between day and night, and the soil consists of limestone, chalk, and slate with alluvial deposits. The main grape grown in this region is Garnacha. Ironically, the Cariñena grape varietal, which originated here accounts for less than 10 percent of the region's production.