

BODEGAS PIQUER

# LELIA

## Garnacha 2018



**Bodegas Piquer:** Piquer is a family owned and operated bodega located in Muel in the Carinena region. The bodega was founded in 1963 by Manuel and has been upgraded several times to include the latest advancements in technology, while still respecting the traditional aspects of winemaking. In this way Manuel's wines exhibit a beautiful integration of upfront yet soft fruit with the traditional elegance of the Garnacha varietal. All of the grapes are grown in their estate owned vineyards.

**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 acre

**Fermentation:** 15 days of Fermentation in cement tank at 82.4° 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



**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.