



Prados Colección Garnacha

D.O. Campo de Borja
RED VARIETAL

-  Premium
-  **Garnacha**
-  Artisanal
-  Traditional treading in open vats
-  10 months



History of brand

Pagos del Moncayo was the only winery in reconnecting with the roots, not only when it comes to winemaking issues but also in terms of heritage. The Aibars raised their small winery at the doors of the celebrated "Monasterio de Veruela" – cradle of wine in Campo de Borja region and birth place of the first Garnacha wine back in the XIII Century A.C. They recovered the centennial winemaking techniques of open vats and foot-pressing of the grapes. This, together with a meticulous control of the vine's yield, result in the maximum quality of its sustainable varietal reds of Prados.

Vineyard

- La Corona in Magallón (low-altitude zone of Campo de Borja).
- Oldest Aibar's family vineyard.
- Avg. 350-450 metres high.
- BIO cultivation and controlled low yielding (6,000 kg/Ha). 50% of the grape bunches are discarded to ensure maximum quality of the remaining grapes.

Fermentation & Ageing

- Manual harvest and use of small boxes of less than 19 kg.
- Maceration and alcoholic fermentation at low temperature in open vats holding up to 3 tons, during 1 week.
- Traditional and pampered grape crush by feet in open vats to get the best character of the free run juice and minimize damage of skins and pips.
- Malolactic fermentation in oak.

Winemaker's notes

Dark ruby color. It is the true expression of Mediterranean Garnacha, delivering exuberant jamminess characteristic of the variety while preserving the freshness consequence of the Moncayo's influence in the nature of the vineyard. It is precisely, this closeness to the mountain what makes outstand hues of garrigue (scrublands) such as rosemary and thyme that invite to keep on drinking. Its ageing time in oak, adds spice notes of vanilla and coffee that together with its great balance and round tannins, create a great complex wine.

Service suggestions

As accompaniment to red meats with red fruit sauces, stews and pastas with tomato based sauces. Serve at 14 °C.

Awards & Accolades.

Gold Medal, Grenache du monde 2017

94 Points, Guía Proensa 2017

93 Points, R. Parker - The Wine Advocate, Issue #175

92 Points, Guía Gourmets 2018

