

# Levia Garnacha 2016



**Wine Ratings -- This Vintage:**  
None yet

**Wine Ratings -- Earlier Vintages:**  
2015: 89 points – Vinous  
2012: 88 points – Int'l Wine Cellar  
2011: 87 points – Wine Enthusiast  
2010: 90 points – Wine & Spirits  
84 points – Wine Enthusiast  
2009: 87 points – Wine Enthusiast  
86 points – Wine Advocate  
85 points – Wine Spectator  
2007: 86 points – Wine Advocate

## Region 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. Cariñena grows mainly *Garnacha* grape varietal. Paradoxically, the *Cariñena* (or *Carignan*) grape varietal, which originated here accounts for less than 10 percent of the region's production.

**Bodega Sucesores de Manuel Piquer** -- Bodegas Suc. De Manuel Piquer is a family owned and operated bodega located in Muel in the Cariñena 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.

**Imported since:** 2003

**Appellation:** Cariñena

**Composition:** 100% Garnacha

**Soil:** mixed with a high concentration of Miocene clay and many stones

**Elevation:** 1970 feet

**Vineyard practice:** dry farming, 95% organic practices

**Vine Age:** 28 - 33 years

**Yield:** 2.6 tons per acre

**Harvest Dates:** October 15 to 30 by hand with a selection table

**Fermentation:** 10 to 15 days in small stainless steel tanks with wild (also referred to as indigenous or natural) yeast

**Aging:** 4 to 6 months in the bottle before release

**pH:** 3.58

**Residual Sugar:** 2.30 grams / liter

**Alcohol:** 13.5 %

**UPC:** 7 50428 18607 6