

Lelia Garnacha Crianza 2014



Wine Ratings -- This Vintage:
90 points – Vinous

Wine Ratings -- Earlier Vintages:
This is our first vintage

Bodega Sucesores de Manuel Piquer -- Bodegas Suc. De Manuel 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 – Opaque ruby color with dark berry and floral pastille aromas with a touch of black pepper. Round. Black and blue fruit flavors lead into the floral finish.

Imported since: 2016

Appellation: Cariñena

Composition: 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: 31 years

Yield: 1.19 tons per acre

Harvest Dates: October 20 to 28 by hand with a selection table

Fermentation: 15 to 20 days in small stainless steel tanks with wild (also referred to as indigenous or natural) yeast

Aging: 6 months in French oak casks and 18 months in the bottle before release

pH: 3.69

Residual Sugar: 2.80 grams / liter

Alcohol: 14 %

UPC: 7 50428

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.