

# SECASTILLA

*Viñedos Viejos de Altura*



## VINTAGE

The 2016 growing year can be described as dry and mild. Rainfall was below the average for the decade and came irregularly: autumn was dry, winter and early spring were very rainy and the last five months of the spring-summer were very dry, with no rain at all from 22nd May to 13th September. This did mean that the grapes were very healthy, with no complications from fungal attack. The harvest began on 24th August and ended on 11th October, after a long 49 days of picking, something which is quite usual in Somontano given the wide range of grape varieties grown there and the variety of soils types and weather conditions. The 2016 harvest was staggered and unhurried, with just one day of rain. As the vines had sufficient leaf canopies and remained perfectly healthy right through to the end of the harvest, the grapes ripened gradually until they developed good sugar levels, with no health problems to disrupt the normal rhythm. The way the last phase the growing cycle played out, together with the healthy state of the grapes meant that the wine could be made slowly and unhurriedly, taking every step needed to extract its maximum potential. The 2016 harvest wines will generally be brightly coloured with modest alcohol levels, intense aromas, distinct flavours and pleasant textures.

## VINEYARD

The vineyards in the Secastilla valley lie in the far north-eastern part of Somontano and enjoy a special "Mediterranean microclimate". We have recovered very old Garnacha vines on stony hillsides more than 700 metres above sea level. Garnacha is a traditional Secastilla Valley variety and the relative altitude and the particular orientation of these vineyards make this an area that enjoys many hours of sunlight, which helps the fruit ripen. The valley is not irrigated at all and the soil is sandy loam and quite stony.

## WINEMAKING

It was on the 10<sup>th</sup> of October that the oldest gobelet style Garnacha vines in the Secastilla Valley attained their optimum level of ripeness. They were harvested by hand in 10 kg boxes and were de-stemmed and placed in vats in the vineyard itself, at which point the pre-fermentation maceration began, lasting for three days. Alcoholic fermentation took place slowly, in the winery, and always at less than 20 °C. Malolactic fermentation began spontaneously as soon as the wine was run off from the tanks. After ten days it was racked off again, into new French oak barrels where it remained for 10 months. Following a long spell maturing in the winery, it was bottled in April 2018.

## WINEMAKER'S NOTES

Secastilla 2016 offers us the purest expression of a northern Garnacha, grown in the mountains at high altitude, close to the Pyrenees. It also displays the finesse that comes from the vines being so well-established in this particular terroir, having been planted back in the 40s. The wine displays concentrated aromas that are typical of the variety, complemented by delicate touches of oak which make it complex and elegant, with a perceptible minerality on the palate that feels quite hedonistic. This is a wine that is very evocative of the land it hails from.

## SERVING SUGGESTIONS

This wine should be served at between 16 and 18 °C with roasts, stews, red meat and game.

Vintage: 2016

Denomination of Origin: Somontano.

Vineyards: Guardia Miranda & Botiquero.

Varieties: Garnacha from very old vines.

Date of harvest: 10th October.

Ageing: 10 months in French Allier oak.

Alcohol: 14% vol.

Ph: 3,46.

Total acidity: 5,54 g/l (tartaric).

Residual sugar: 3,2 g/l.

CONTAINS SULPHITES

*González Byass*  
Desde 1835  
Familia de Vino