



Honoro Vera Garnacha - Vegan

Country: Spain Region: Calatayud

Type: Red Varietal: Garnacha

Format: 12 x 750ml

BC AB SK MB

+768724 +768724

Speculative Open

TASTING NOTES

Colour: Inky ruby red.

Aroma: Great aromatic complexity with mineral and blueberry aromas.

Taste: The bouquet carries through to the palate and leads into a sayoury, spicy

finish. Well balanced.

Food: Pair this wine with goat cheese, cold meats, vegetables, lentil soup, peas,

mushroom dishes, and roast beef.

AWARDS & ACCOLADES

2020 ~ 90 Points. "Colour:cherry, purple rim. Aroma:spicy, ripe fruit, red berry notes, fruit expression. Flavour:ripe fruit, flavourful, good structure." - Guia Peñín, 2021

2020 ~ "Fragrant nose of cherries, blueberries, walnuts and dried thyme. Some cocoa and meaty notes. Medium-to full-bodied with soft tannins and a rounded, easy finish. Drink now." - James Suckling, Oct/2021

2020 ~ "The young and unoaked 2020 Honoro Vera Garnacha was produced with grapes from vines averaging 40 years of age and matured in oak barrels for a couple of months, as they want to keep the young profile and the intensity of fruit without makeup. It's juicy, with varietal notes of wild berries, flowers and herbs and a mellow palate with very soft tannins and mellow acidity.""Ateca is the winery in Calatayud from the Gil family from Jumilla. They have around 100 hectares of vineyards there, mostly on slate soils and some as high as 900 meters in altitude. The wines are powerful, ripe and generously oaked. They produce close to one million bottles." - Robert Parker's Wine Advocate, Nov/2021

 $2020 \sim$ "A bright, tangy, chewy and herb-laced red, featuring brambly raspberry and blackberry fruit and orange peel acidity, with mineral and spice notes. Drink now." - Wine Spectator, 2022

OTHER INFO

The grapes come from vineyards, 30-40 years old, with yields of 2T/Ha and located high on the hillsides, 700-900 metres above sea level. The vineyards are planted in mainly decomposed slate and gravely clay soils.

