



BACCO



Origin Denominación de Origen (D.O.) Campo de Borja

Vineyards BACCO was grown on gnarled old bush vines in the heart of Aragon's Campo de Borja appellation. We selected only our oldest, lowest yielding vines for their phenomenal intensity. These vines are accustomed to suffering climatic extremes; from the high heat of summer to the fiercely cold and bitter wind, famed locally as *El Cierzo*. This struggle brings character, complexity and depth to the region's native grape. In fact, Garnacha is so well adapted to the local conditions that the region is known as "*The Empire of Garnacha*" and can claim to be the rightful home of this internationally renowned grape.

Grapes 100% Old Vines Garnacha (60-year-old vines)

Wine-making The Garnacha grapes were selected from our oldest vineyards in Campo de Borja and harvested by hand in perfect health. We fermented the grapes at very low temperatures in order to preserve their beautiful natural vibrancy. After fermentation, we aged the wine in a single 10,000 litre stainless steel tank, racking periodically. We decanted the wine from the tank into nine oak barrels, ready to commence barrel-ageing:

Ageing BACCO was aged for six months in French oak barrels. We chose 100% French oak for its elegance and its respect for the delicate Garnacha grape. We selected 500-litre barrels, in order to bring subtle hints of oak, without overpowering the natural beauty of the grape, using five *Allier* barrels and four *Elite* barrels.

After ageing, the wine was bottled (total production was 12,000 bottles) and laid down for several months prior to market release.

Technical Info ABV: 14.50% Total Acidity: 5.5 g/l. Total Sugars: <2.0 g/l.

Cellaring BACCO will age well over the next three to five years.

Tasting Notes BACCO is a bold and beautiful Garnacha that brims with finesse and elegance. The peppery-spiciness for which the region's Garnacha is famous is abundant in BACCO and is coupled with tantalising notes of coffee and chocolate and hints of rosewater. The large, second-use French oak barrels add a wonderful extra layer of smoky complexity, without overpowering the natural dark berry flavours. The intensity of flavour fills your mouth and the finish is smooth and never-ending. 100% PURE ELEGANCE.

Food Matching Enjoy with grilled meats, such as spicy barbecued ribs, or a succulent fillet steak. BACCO's elegance and finesse also make it delightfully warming and pleasurable on its own.

Pamela's Guide "BACCO is ready to enjoy now and will soften with age over next few years. I would decant it for 10 minutes before serving at around 18°C with fine food and good friends"

Pamela Geddes, Winemaker

