



# PERLA TINTO

## GARNACHA

**Origin:** Denominación de Origen (D.O.) Campo de Borja, Spain

**Vineyards:** The oldest vines were planted by Señor Ruberte in 1958 and cover an area of 25 hectares. Planted at a density of approximately 2,500 vines per hectare, the vineyard is situated on the northern slopes of the Moncayo mountain range, in the Spanish province of Aragón. The vines benefit from a unique microclimate of long, hot summers and fiercely cold and dry winters, characterised by the region's infamous *Cierzo* wind. Over the centuries, the native Garnacha grapes have grown so well that the appellation is now officially known as the *Empire of Garnacha*.

**Variety:** 100% Garnacha (from bush vines, planted in 1958)

**Soils:** The loose, rocky soils provide excellent aeration and drainage, abound in limestone and offer very low levels of organic material. Their result is Borja's characteristically small, bush-like vines, where the Garnacha grapes thrive.

**Winemaking:** Hand-harvested during the second half of October, the grapes are fermented in temperature-controlled stainless-steel tanks. The temperature is controlled and kept to a very low 14°C. This cool fermentation helps us to preserve the intensity of the ripe berry flavours of the Garnacha grapes and the rich peppery spiciness for which our local grapes are famous. The wine is stored in concrete vats and temperature-controlled stainless-steel tanks. Bottled to order.

**Technical Info:** Alc. by Vol.: 14.5 %      Total Acidity: 5.5g/L.      Total Sugars: <2g/L.

**Tasting notes & food matching:** Deep, rich, purplish tones all the way to the rim of the glass. Intense aromas of ripe red berries and a rich peppery spiciness on the nose, which is one of the standout characteristics of Campo de Borja's best Garnacha wines. Silky-smooth in the mouth with a long-lasting and pleasant aftertaste.

Perla Tinto is the perfect match for richly-flavoured meats, roast vegetables, grilled meats and mature cheeses. Also great with traditional Spanish fare, such as *pata negra* cured serrano ham and spicy *chorizo* sausage.

**Winemaker's Guide:** The wine is ready to enjoy now and will evolve well for two to three years. Enjoy at room temperature (at around 18°C) or even slightly chilled on a warm summer's evening. Best served with fine food and good friends. Pair with grilled meats, such as spicy barbecued ribs, or a succulent fillet steak.

**Background:** Our founding father played a pivotal role in the formation of D.O. Campo de Borja in 1978, as the owner of the region's only winery to boast a bottling line. All other wineries at the time specialised in serving wine in bulk to some of the most exclusive wine regions of Spain and France. However, Señor Ruberte recognised the potential of his vines to produce high quality wine in its own right and was the first to bottle his wines. This later enabled the official *Denominación de Origen* to be established, nearly twenty years after Señor Ruberte produced his first bottle.

In 2017, our winery was awarded the coveted title of the BEST WINERY IN ARAGÓN, by the *Academia Aragonesa de Gastronomía*. The region of Aragón plays host to some of Spain's most prestigious wineries from the appellations of DO Campo de Borja, DO Calatayud, DO Cariñena and DO Somontano, so this is a truly great honour.

