

LA BESTIA

LA BESTIA GARNACHA's origins lie in the heart of D.O. Campo de Borja; a small appellation, known throughout the globe for the exceptional quality of its Garnacha grapes.

We produced just 6,000 bottles of LA BESTIA Garnacha from the 2019 harvest, with grapes picked by hand in the third week of October, from our oldest and lowest-yielding vines. Over the centuries, these vines have evolved to thrive in the region's extreme climatic conditions, in which the beastly heat of summer gives way to a fiercely cold winter, epitomised by the infamous *Cierzo* wind.

The vines' struggle builds character and leads to great complexity, depth, and power. In fact, our native Garnacha vines are so well adapted to the local conditions that the region is known as *The Empire of Garnacha*, and it can claim to be the rightful home of this internationally renowned grape.

GRAPES: 100% Old Vines Garnacha (up to 100-year-old vines)

WINEMAKING:

MACERATION:

Five-day cold soak in a stainless-steel tank, with frequent pump overs.

FERMENTATION: Alcohol-tolerant yeast was added to the must, which was fermented at a controlled temperature OF 14°C in a small stainless-steel tank, before being racked off skins at 1030D and pressed in a small, pneumatic press.

AGEING:

The wine was initially aged on its lees in small stainless-steel tanks.

In December 2020, we filled nine 500-litre French oak barrels. Pamela chose 100% French oak for the elegant nuances it brings to the delicate Garnacha.

We selected a combination of three first-use barrels and six second-use barrels*, with medium-to-tight grain and medium toast.

The wine was aged in barrel for a total of 15 months.

*These barrels had aged our world-renowned LA BESTIA Monastrell.

BOTTLING: The wine was blended and bottled in April 2022.

TECHNICAL DATA: ABV: 16% Total Acidity: 5.6 g/l. Total Sugar: <2.0 g/l.

TASTING NOTES:

LA BESTIA Garnacha is a rich, powerful, and brooding Garnacha, with a robust and fulsome body. Pamela was able to tame LA BESTIA's innate power with large, medium-toast barrels that added a silken refinement, and subtle hints of vanilla to the peppery spice and brilliant berry aromas of this fine wine.

PAMELA'S GUIDE:

"LA BESTIA is ready to enjoy now and will age beautifully over the next 10 years or so. I would recommend decanting LA BESTIA for up to 30 minutes before serving at around 18°C with fine food and good friends."

