



# VALKYRIE

SELECTIONS



## BOTIJO ROJO

## GARNACHA 2015

**BOTIJO ROJO** || El Botijo is a limited production red wine, straight from a garage in Valdejalón (North East Spain) where Fernando Mora (MW) and Mario Lopez make wines with the absolute minimum of fuss. The Las Cellas vineyard is owned by Mario's family, and was sold to the local cooperative for 40 years until Mario and Fernando decided to start tinkering in their garage. It's named after the ancient clay drinking water container – still used today – to cool water in Spain's hot, dry climate.

**VALDEJALÓN** || Vino de la Tierra Valdejalón is located in Aragon, west of the city of Zaragoza. The area has long been associated with quality wine, and it's believed that viticulture here pre-dates Roman settlement. It shares the minerality of Calatayud with the fruitiness of Campo de Borja - both areas sharing borders with Valdejalón. Ninety-seven per cent of the region is planted to Garnacha, many of which are 50-90 year old wines. Currently, there are only two cooperatives and the tiny Garage Wine project.

### GARNACHA 2015 ||

**BLEND** | 100% Garnacha

**VINEYARDS** | Handpicked grapes from a dry farmed, certified organic vineyard (Las Cellas) with 35-45 year old vines that belongs to Mario's family. The soils are clay and sandstone with some pebbles.

**WINEMAKING** | Wild yeast primary fermentation in stainless steel followed by malolactic in old concrete vessels. Seven months aging in underground concrete tanks with 5% in 2<sup>nd</sup> and 3<sup>rd</sup> use Allier barrels (300L).

**ALCOHOL** | 14%

**TASTING NOTES** | A lovely pomegranate red color with intense fruit aromas of cherries and blackberries as well as black pepper on the spicy backdrop. This is an intense, fresh and fruity wine with well-balanced tannins and pleasing minerality, reflecting all the simplicity and ingenuity of its namesake.

**BAR CODE** | 635292179709

