



VALKYRIE

SELECTIONS



BOTIJO ROJO

GARNACHA 2016

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 vines. Currently, there are only two cooperatives and the tiny Garage Wine project.

GARNACHA 2016 ||

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 2nd and 3rd use Allier barrels (300L).

ALCOHOL | 14%

BAR CODE | 635292179709

PRESS | 90 WA

"The 2016 Botijo Rojo Garnacha fermented in stainless steel and matured in concrete for one year. It feels very harmonious, balanced and complete, approachable and easy to understand but with complexity and depth. This is a delicious, juicy, floral Garnacha. There were 60,000 bottles produced and was bottled in June 2018." - Luis Gutierrez

