



VALKYRIE

SELECTIONS



BOTIJO ROJO

GARNACHA 2020

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 2020 ||

BLEND | 100% Garnacha

VINEYARDS | Handpicked grapes from a dry farmed, certified organic vineyards with 20-50 year old vines (the vines previously used in the Vinas Viejas are now in this blend). The soils are clay and sandstone with some pebbles.

WINEMAKING | Wild yeast primary fermentation with 10% whole cluster in stainless steel followed by malolactic in old concrete vessels. Ten months aging in underground concrete tanks.

PRESS | 91 WA

“The pure Garnacha 2020 Botijo Rojo Garnacha was produced with grapes from dry-farmed and head-pruned vines in the village of Épila at 450 meters in altitude. The grapes were picked at 13.5% alcohol and fermented and matured in concrete with some 10% full clusters to produce a wine that is juicy, varietal and easy to drink. All these wines have a low pH (3.27 in this case) and are fresh and balanced. It's young and primary, with fruit-forward aromas and flavors but with depth and very good balance and freshness. Elegant and quite surprising for an entry level.” - Luis Gutierrez

