



# VALKYRIE

SELECTIONS



## CUEVAS DE AROM

### PEDRA FORCA 2016

**CUEVAS DE AROM** || High altitude, dry farmed, old bush vine Garnacha made underground. The latest project from Fernando Mora (who received his MW last year) with his partner Mario Lopez. Following their usual methodology, they questioned everything, followed no rules nor recipes, simply listened to the grapes. Vineyards are at 550-700 meters on slate & limestone soils. Cuevas means “caves” - the traditional wines of the village were made in these underground caves.

**CAMPO DE BORJA** || Campo de Borja lies between the Sierra de Moncayo mountain and the Ebro River valley in Aragon. The DO is divided in to three zones based on elevation, but is generally characterized by high plateaus and hills with limestone soils. The climate is continental, marked by very little rain and the cold, dry cierzo wind that blows down from the northwest. Garnacha dominates the region with approximately 5,000 hectares planted, the oldest dating back to 1890. More than 2,000 of the 5,000 hectares of Garnacha are between 30 and 50 years old.

#### PEDRA FORCA 2016 ||

**BLEND** | 60% Garnacha & 40% Syrah

**VINEYARDS** | Handpicked grapes from a dry farmed vineyards at 550-700 meters elevation with an average age of 25 year old vines. The soils are slate and limestone.

**WINEMAKING** | Fermentation with indigenous yeasts, 20% whole cluster with two manual punchdowns per day in open fermentors (5000 Kg). Racking, malolactic and aging in concrete.

**ALCOHOL** | 14.5%

**TASTING NOTES** | Medium ruby. Spiced wild redberries and blueberries with some violets and smoked touch. Dry and fresh wine with moderate firm tannins and elegant structure. A long complex and intense garnacha with fresh character.

**BAR CODE** | 635131098390

