



VALKYRIE

SELECTIONS



CUEVAS DE AROM

TUCA NEGRA 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 into 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.

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BLEND | 100% Garnacha

VINEYARDS | Handpicked grapes from a single dry farmed vineyard - Peñas Negras, Labarco - a north facing slope at 650-700 meters elevation with vines an average age of 60 years old. The soils are primarily limestone (white soil) with slates.

WINEMAKING | 30% whole cluster with manual pigeage (feet crushed). Fermented with wild yeast in small open barrels with manual punch downs. Postfermentive maceration of 10 days followed by malolactic and aging in 2 - 500l puncheon for 15 months.

ALCOHOL | 15%

BAR CODE | 635131098406

PRESS | 94 WA

“The new top-of-the-range 2016 Tuca Negra Garnacha has a round palate with fleshy tannins and feels nicely balanced, even if the alcohol is on the higher side. Those white soils seem to impart a special elegance and freshness in the wines. The oak is nicely integrated and seems to have the balance and components for positive developments in the bottle. It has a saline twist in the finish that makes it very tasty. Only 953 bottles were filled in July 2018.” - Luis Gutierrez

