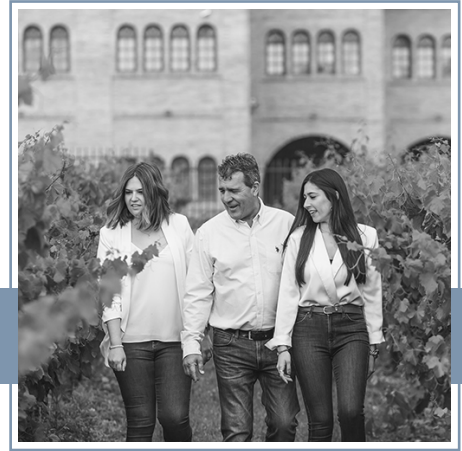




# VALKYRIE

## SELECTIONS



## LECHUZA



## GARNACHA 2025

**LECHUZA** || Lechuza was one of Valkyrie's first collaborations, created to bottle serious old-vine Garnacha at an everyday price. Partnering with Bodegas Esteban Martín, a third-generation, family-owned estate in Alfamén, brought access to estate fruit and a winery focused on innovation and sustainability. The estate farms extensive vineyards at the foot of the Sierra de Algairén and has become a leader in environmentally conscious practices.

**CARIÑENA** || The vineyards lie on the initial slopes of the Iberian System, where altitude, stony soils, and a stark continental climate—scorching summers, frigid winters, and the fierce, dry north wind known as the Cierzo—naturally limit yields and concentrate flavor in Garnacha. Cariñena, in Aragón's Ebro Valley, is one of Spain's historic wine heartlands: viticulture here predates the Romans, the town was established as a Roman settlement around 50 BC, and the region was officially recognized as a Denominación de Origen in 1932, making it one of the country's earliest protected appellations. Today, Garnacha is the dominant grape, and many vineyards—often bush-pruned old vines—sit on poor, rocky soils and endure hot days and cold nights, conditions that drive phenolic ripeness while preserving the grape's naturally vibrant acidity and spicy, red-fruited profile.

### LECHUZA GARNACHA 2025 ||

**BLEND** | 100% Garnacha

**VINEYARDS** | Vineyards are located on the plateau surrounded by mountains at 550 - 1100 meters elevation. The lower parts have clay-calcareous soils, which move to black slates in the higher elevation sites. Yields are low due to poor soil nutrients and dry farming, with an average of 4000kg/ha.

**WINEMAKING** | The grapes are destemmed and fermented with wild yeasts in temperature-controlled stainless steel. The wine rests on the lees for about seven months without racking. The cold climate naturally clarifies the wine which is bottled with only a slight filtration needed.

**TASTING NOTES** | Bright cherry-red in color with a medium depth, showing youthful clarity and lift. The nose is expressive and layered, offering ripe cherry, wild strawberry, and hints of stone fruit interwoven with subtle spice. Eschewing oak pushes purity and freshness, leading to a smooth, fruit-driven palate with a light, graceful touch. The texture is round and gently velvety, finishing persistent and clean.