

- DESDE 1966 -

COLOMA

PATRIMONIO VITÍCOLA



COLOMA GARNACHA SELECCION 2018

Varietal: 100 % Garnacha Tintorera

Appellation: VT Extremadura. Subzone Ribera Baja del Guadiana.

Vineyard: Sandy loam soil with abundant large 60-90 mm. dark pebbles. Altitude around 300 meters. Original bush vineyard later tied on trellis.

Winemaking: Hand harvested beginning of September. Destemmed, gently crushed. Red vinification at 25-28°C with skin contact for 14 days. Malolactic fermentation in the tank, then aged 6 months in French oak barrels.

Tasting Notes: Dark cherry red color in the center and more violet around the edge. Laden with fruit. It offers up a bouquet of incense and rose wood exhibiting fruity mulberry, blackberry aromas and a Mediterranean garrigue background. Well structured full body aged wine, with velvety, juicy tannins, smooth and rounded palate and elegant oak complexit

Alc. 14.5%



Jancis Robinson
JancisRobinson.com

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Very dark purplish crimson with black core. Even though this has been oak aged, it retains the lovely Garnacha sweet, dark fruit aromas with just a light overlay of oak sweetness. Firm and chewy, still has a lovely juicy overall brightness. Fresh and spicy on the finish.