evodia

Evodia

Calatayud, Zaragoza

2020 Altovinum Garnacha

9.10

CELLAR DOOR

GARNACHA



VARIETIES



100% Garnacha

ABOUT THIS WINE

Evodia means perfume. This is the perfect representation of the Grenache from Aragon with its own clones and flavours. The landscape where Evodia is grown is very special for its altitude and slopes, resulting in a very pure and fresh wine.

TASTING NOTES

NOSE

Mix of great tipicity and originality, a delicate style with notes of raspberry and sweet cherry.

PALATE

Mineral-laced, elegant, finesse-styled effort displaying plenty of raspberry, sweet and sour cherry notes intermixed with a distinctive minerality.

TECHNICAL

ABV
14.5%

SCAN TO VIEW ONLINE

this.wine/v/VT-QWNDZCYMK

EVODIA

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WINEMAKING

VINEYARD

Calatayud is a fairly innocuous and rural region of Spain. As far as the eye can see the hills and plains are blanketed by a patchwork of head-pruned Garnacha vineyards, olive and cherry orchards and fields of grain. Just to the north of Calatayud is Campo de Borja, Navarra and Rioja Baja.

Evodia is sourced from Garnacha from the villages of Atea, Acered and Alarba. Located in the Sierra Santa Cruz, these steep sites (up to 25%) have various exposures but share similar soils - slate and quartzite over clay. At an average elevation of 900 meters above sea level, these vineyards are among the highest sites within the province of Aragon. This unique terroir and the old vines of Garnacha rooted in it, are the origins of Evodia.

Old vines, head pruned with an average yield of 4000 kg/ha, with different orientations and nature of soils: calcareous, clay and shale. Mountain vines at 900 m. of altitude.

HARVEST

Hand harvested

WINEMAKING

80% destemmed and uncrushed and 20% full cluster grapes. Fermentation in concrete tanks during 20 days with soft extractions. Post-fermentative maceration during 15 days using the topping technique. This way, a more balanced extraction is obtained and a lower grapes' oxidation of the grapes happens.

AGING

A small part of the blend ages in barrels. (20% in barrels and 80% in concrete tanks)

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