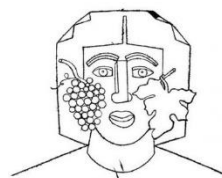


¿POR QUÉ NO? SELECTIONS



ARRAYÁN

ARRAYÁN (DO Cebreros)



El Bufón de Arrayán Garnacha 2018

100% Garnacha

Aging: 14 months in used 4,300L French oak foudre

Vineyard: Organic

Alcohol: 15% Alc by Vol

Production: 1,906 bottles (312 bottles imported)

Background: Bodegas Arrayán was founded in 1999 as a personal project of José María Entrecanales and María Marsans. The appointment of Maite Sánchez as oenologist in 2009 marked a new era for Arrayán in terms of both the process of making its existing wines and Maite's focus on adding autochthonous varieties to the range. Her priority is to enable the vines to bring out the full expression of each terroir. Vine-growing practices are environmentally friendly and without herbicides or pesticides to favor biodiversity and balance. The same approach is applied to winemaking: fermentation occurs spontaneously using the grapes' natural yeasts, without any added products, with the goal of achieving the maximum purity and personality of each terroir.

Grapes: 100% Garnacha from a single vineyard planted in 1950 at 980 meters in Cebreros (Ávila) in the Gredos mountains.

Soils/Climate: Slate soil located in the Arrebatacapas pass on a 32% slope. The climate is continental, with a sharp temperature difference between day and night that can exceed 20C.

Viticulture: Organic. Bush vines (en vaso). The vines are worked using traditional techniques in line with the standards of organic farming: no chemicals are used, and all work is done by hand.

Winemaking: Gravity-fed with 30% stems into French oak vats. Cold maceration for 3 days before spontaneous fermentation at controlled temperature. Maceration with the skins for approximately 37 days in total. Malolactic fermentation in the same vat. Aged 14 months in used 4,300L French foudre and additional years in bottle.



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