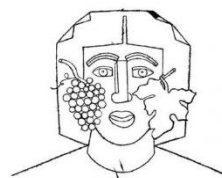


# ¿POR QUÉ NO? SELECTIONS



ARRAYÁN

ARRAYÁN (DO Méntrida)



## La Suerte de Arrayán Garnacha 2018

**100% Garnacha**

**Aging:** 12 months in used 300L and 500L French oak & an additional 12 months in bottle

**Vineyard:** Organic

**Alcohol:** 14.5% Alc by Vol

**Production:** 935 cases (56 cases 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 planted in the mid-20th century at 750 meters in El Real de San Vicente on the Toledo side of the Gredos mountains.

**Soils/Climate:** Sandy soil of granite origin with some quartz. The climate is continental-Mediterranean.

**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 into stainless steel tanks. Cold maceration for 3 days before spontaneous fermentation at controlled temperature. Maceration with the skins for approximately 20 days in total. Malolactic fermentation takes place in the cask. Aged 12 months in used 300L and 500L French oak and an additional 12 months in bottle.



porquenoselections.com

 @porquenoselections