

¿POR QUÉ NO? SELECTIONS



BODEGAS ZIRIES (Toledo)



Ziries Garnacha 2014

100% Garnacha

Aging: 15 months in 500L neutral French oak

Vineyard: Certified Organic

Alcohol: 14.5% Alc by Vol

Production: 290 cases

Background: Located south of the historic town of Toledo, friends Sonia and Javier join forces to produce the Ziries wines. They organically tend plots of old vine Garnacha, entrusted to them by older locals, who, too old to maintain the vines themselves, and too passionate and stubborn to rip up the vines, as most have in this area, where the EU has subsidized doing so.

Grapes: Organic Garnacha between 45-90 years.

Soils/Climate: Calcareous and granitic soils, varying by plot. Afternoons can get hot, but a cool breeze blows through the region every afternoon, between it, and the cold nights owing to high altitude, freshness/acidity is maintained.

Viticulture: Certified Organic.

Winemaking: Spontaneous fermentations in stainless, separated by vineyard. 4-5 day cold soak, followed by fermentation, never going above 82F. Aged in 500-liter, neutral French oak barrels for 15 months, still separated by vineyard (and sometimes even by vineyard section, despite the small vineyards!). The final blend is created a few weeks prior to bottling. Low total SO₂ (58 ppm). Bottled unfined and unfiltered.



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