

Varietal Wine

Kingpin Garnacha

The Kingpin governs his realm with an absolute authority. Drawn from the shadows by the seductive charms of a well-chosen wine, a relaxed bearing belies his formidable power.

Region

The largest vineyard in the world is located on the central plateau of the Iberian Peninsula. Varietal wines are made with one type of grape. Airen and Tempranillo are the most characteristic grapes from this area, while other non-native grape varieties sucha as Cabernet Sauvignon, Syrah, Merlot, Viura, Sauvignon Blanc and Chardonnay have excellent results due to the climate and terrain in this region.

VARIETY **Grenache**	STYLE **Still Wine**
ALCOHOL GRADUATION **12.5%**	SERVING TEMPERATURE **Serve between 8 and 10ºC.**

Tasting Notes

The venerable Garnacha vines produce a wine with intense red fruit flavours: ripe raspberry, pomegranate and a hint of spice. On the palate, it is full-bodied and smooth, with fine tannins that hold everything together.

Food Pairing

Goes with tapas including grilled prawns, pasta, salads and vegetable soups.

Technical Information

Each elaboration phase is carefully controlled. The best batches of Grenache are selected to macerate for a number of hours to encourage the extraction of varietal aromas. Fermentation takes place in stainless steel tanks between 14 and 16ºC.