



AGOSTÓN

SPAIN'S WILD BOAR

Garnacha & Syrah 2014 Harvest

Grape Varieties:

50% Garnacha & 50% Syrah

Vineyards:

2,200 ha at 700 metres elevation **Wine region:** D.O. Cariñena (Northern Spain)

Analytical data:

Alcohol:	13.5 %
Ph:	3.40
Free sulfites:	30 mg/l
Total sulfites:	85 mg/l
Volatile acidity:	0.30 gr/l
Total acidity:	6.0 gr/l (tartaric acids)
Residual sugar:	11,3 gr/l

Logistical information:

Bottles per case:	6 x 75 cl
Bottle dimensions (mm):	83 wide x 295 high
Empty bottle weight (g):	540
Full bottle weight (g):	1290
Case dimensions (mm):	252 x 168 x 298
Case weight (kg):	8.02
Cases per palette:	84
Case configuration:	4 layers x 21 cases
Palette dimensions (mm):	800 x 1200 x 1360
Loaded palette weight (kg):	700
EAN label:	8410 45100 5004
EAN case:	8410 45100 5301



On warm summer evenings before the harvest, wild boars sneak into our vineyards from the adjoining forest-covered slopes of the Ibérico mountain-range. Here, amongst our old vines growing on stony soils, they're free to take the pick of the bunch. Garnacha and Syrah- especially popular for the reminiscence to forest fruit, notably raspberries and black cherries, with a smooth juicy richness and truly relaxed style.

Vinification: Following destalking and crushing, the must ferments in contact with the skins for 10 days in stainless steel tanks under controlled temperatures. During the pump-over, there is the extraction of additional tannins and colour. Malolactic fermentation takes place in French and American oak barrels. After two months in oak the wine is stabilized and filtered before bottling. **Certificates:** IFS- International Food Standard, BRC- Global Standard Food

Recent awards: 2008 Vintage: Gold Medal, Concours Mondial de Bruxelles, 2009

2008 Vintage: Silver Medal, International Wine Challenge, 2009

2009 Vintage: Silver Medal, La Seleccion der grosse Spanien WeinPreis 2010

2009 Vintage: Bronze Medal, International Wine Challenge 2010

2009 Vintage: Silver Medal, Selections Mondiales Quebec, Canada 2010

2009 Vintage: Bronze Medal International Wine Challenge 2010

2009 Vintage: 90 points Guia Peñin 2011

2010 Vintage: *Commended* in International Wine Challenge (London) 2011

2010 Vintage: 91 points Guia Peñin 2012

2011 Vintage: 90 points and 5* (excellent value) Guia Peñin 2013

Silver Medal. Berliner Wein Trophy 2012 /

Bronze Medal. International Wine Challenge 2012

2012 Vintage: Silver Medal. Berliner Wein Trophy 2013

2012 Vintage: Silver Medal Mundus Vini 2013

2013 Vintage: 89 points and 5* (excellent value) Guia Peñin 2015

Climate: Continental climate with very hot summers and very cold winters, and a sharp contrast in temperature between night and day. Annual precipitation is low (360 mm), while insolation is high (2,800 hours). These factors favour intense and complex wines, full of character. **Terroir:** Hilly terrain at base of the Ibérico Mountains. Soils composed of schist, chalk, loams and red clays.

Winery: Our winery receives an average of 12 million kilograms of grapes a year and has a storage capacity of 11 million litres. Equipped with the latest wine-making technology, fermentation and stabilization take place under temperature-controlled conditions (whites at 14-18°C, reds at 26-28°C). Storage and ageing is allocated according to type of wine: young whites, rosés and reds in stainless steel; Crianzas, Reservas and Gran Reservas in our cool dark cellars, where there are 13,000 French and American oak barrels and an area for bottle-ageing. Our bottling line has a capacity of 8,000 bottles per hour.

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