



BODEGA
CLEMENTE
GARCÍA



CLEMENTE GARCÍA GARNACHA

Clemente García Garnacha will reveal the essence of Alto Najerilla, our excellent Rioja Alta valley, through a grape variety that is typical of the area and which I have recovered by working the vineyards that my grandfather planted. I produce around 10,000 bottles each vintage and it is the wine which is the point of reference for our winery.

This wine is the result of a careful selection of the best Garnacha grapes from our vineyards of between 25 and 75 years old, which I work using organic methods and plant in plots that stand from 570 to 700 metres above sea level in the town of Baños de Río Tobía.

The grapes are harvested by hand in 16 kg crates and then fermented in concrete and stainless steel tanks before being aged in French oak for 14 months.

It is a deep cherry red colour wine, high intensity in the nose and with an elegant, fruity aroma, packed with red fruit. Balanced in the mouth with a marked nose, a sensation of fullness and freshness, inviting you to take another sip and reflect on the vineyards of the Garnacha variety grown in a cold area.

Clemente García

