



## CLEMENTE GARCÍA AFINADO EN BARRO

This wine arose from my desire to offer something that was not just one more bottle in our range of wines, but a distinct wine. The special limited edition of 630 bottles of this Garnacha is aged for 11 months in clay jars, which respect the fruit more than the barrel.

I make it from Garnacha, a grape variety typical in the Najerilla Valley in Rioja Alta, which I have recovered by working the vineyards planted by my grandfather in Baños de Río Tobía and where I use organic methods, harvesting by hand in 15 kg crates from very carefully selected plots.

It is a wine with an intense cherry red colour, with a medium-deep intensity and intense aromas with hints of strawberry and raspberry. It is full and fresh and lingers in the mouth, both silky and elegant. To really appreciate it, it should ideally be consumed at a temperature of between 15 and 17 °C.

*Clemente García*