

EVODIA

OLD VINES GARNACHA 2020

Calatayud, Spain

BC +855205 — AB +772854



91 points, Robert Parker's Wine Advocate (2020)

"The very young and juicy 2020 Evodia comes from a year with more rain than average and moderately warm temperatures that resulted in an early harvest of a generous crop that delivered wines of lower alcohol (14.5%) and more freshness. It fermented with some 20% full clusters and had a very soft vinification and extraction with no pump-overs. This is always very aromatic (it's what the name means), and in 2020 it's even paler and more ethereal than the 2019 that was already impressive and quite a change from previous vintages and other wines from the cooperative. Only 20% of the volume matured in oak and the wine is not oaky at all and has contained ripeness and very light extraction. This is bright and elegant, fresh and very pleasant to drink. Incredible for the price."

Evodia means perfume. This is the perfect representation of the Grenache from Aragon with its own clones and flavours. The landscape where Evodia is grown is very special for its altitude and slopes, resulting in a very pure and fresh wine.

Vineyards - Old vines, head pruned with an average yield of 4000 kg/ha, with different orientations and nature of soils: calcareous, clay and shale. Mountain and altitude around 900 meters.

Winemaking - 80% destemmed and uncrushed and 20% full cluster grapes. Fermentation in concrete tanks during 20 days with soft extractions. Post-fermentative maceration during 15 days using the topping technique. This way, a more balanced extraction is obtained and a lower grapes' oxidation of the grapes happens. A small part of the blend ages in barrels. (20% in barrels and 80% in concrete tanks)

Tasting Notes - Mineral-laced, elegant, finesse-styled effort displaying plenty of raspberry, sweet and sour cherry notes intermixed with a distinctive minerality.