



## PRODUCER

Bodegas Morca

## REGION

Campo de Borja | Spain

## TYPE OF WINE

Aged Red

## VARIETAL

Garnacha (Grenache)

## AGING

22M | French oak

## ALCOHOL

16.0%

## TARTARIC ACID

5.30 g/l

## pH

3.56



## TASTING NOTES

Aromas of ripe dark fruit, balanced with sweet vanilla and toasted oak. Full and lush, with nicely integrated tannins and sufficient acid. The palate offers extensive flavors of black plum, blackberry, licorice, black pepper, graphite and cinnamon, and these characteristics linger in length on the finish.

## VINEYARDS

Bodegas Morca is located in the village of Borja, in the province of Zaragoza. Grapes of Garnacha from small plots with low yields are hand-picked and fermented separately in small vats, then transferred into French oak barrels to complete the malolactic fermentation process. The wine spends 22 months of maturing and then every barrel is tasted and after a very strict selection we obtain a limited production of this exclusive wine.

## HISTORICAL ACCOLADES

2018v | **95 POINTS** | VINOUS

2017v | **94 POINTS** | VINOUS

2017v | **95 POINTS** | GUIA PEÑIN

2017v | **91 POINTS** | WINE ADVOCATE