

VINO FINO

Explore a World of Wine

PIQUERAS OLD VINES GARNACHA TINTORERA 2021



Original price was: \$24.99. ~~\$20.99~~ Current price is: \$20.99.

Double Gold Medal - NZIWS 2024 Organic Spanish Delight



Product Code:	3170	Closure:	Screw Cap
Country:	Spain	Unit:	Each
Region:	Castilla La Mancha	Volume:	750ml
Sub Region:	Almansa	Alcohol:	14.5%
Style:	Red	Grape:	100% Garnacha Tintorera (Alicante Bousche)
Variety:	Alicante Bousche	Natural:	Certified Organic



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Double Gold Medal - New Zealand International Wine Show 2024

Double Gold Medal - Gilbert & Gaillard 2024

Gold Medal - Mundus Vini 2024

Garnacha Tintorera aka (Alicante Bouschet) is one of the few grapes that has red coloured flesh, resulting in a wine that is highly concentrated and expressive. This organic example has a characteristically vibrant deep colour with rich aromas of

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cassis, sweet strawberries and raspberries and sage. On the palate, this American oaked medium-bodied red wine is full of lingering flavours of ripe plums, black pepper and herbs.

Steve Bennett MW, Importer

"From 45-60-year-old organic vines - this inky, powerful, full-bodied red is hard to believe for the price. A real find!"

Winery notes (2021 Vintage)

"Garnacha Tintorera (Alicante Bouschet) is a 'teinturier' grape variety with red flesh as well as dark skins. It is sought out by wine enthusiasts and connoisseurs for its amazing colour intensity and strong cherry, cassis, dark chocolate and black pepper characters backed up by a lush texture. This excellent example is juicy and plush with polished tannins.

Bodegas Piqueras was founded in 1915 by Mario Bonete, one of the driving forces behind the creation of Almansa DO. in south-east Spain (100 kilometres inland from Valencia.) Today, Mario's sons look after the estate, with the goal of producing eminent wines at fantastic prices. From, 45-60 year old dry-farmed goblet vines planted 750-900 metres altitude in cool, sandy plots to obtain a wine with sweeter tannins while preserving the fruit on the palate. Organic farming methods, soils poor in nutrients and rich in limestone, low rainfall, average yield of 1.2-1.5 kg of grapes per vine. Hand harvested with 2 weeks maceration on skins at a moderate temperature of 25C to preserve fruit freshness and moderate tannin extraction, Aged 6 months in fine-grained medium toast 300L American barrels. Enjoy this juicy red on its own or with roasted or grilled red meat and cheese dishes."

5 Stars & 93/100 Sam Kim, Wine Orbit, August 2024 (2021 Vintage)

"It's richly ripe and enticing on the nose with blackberry, roasted nut, star anise, and dark cocoa notes, followed by a deliciously expressed palate that's plump and opulent. Wonderfully generous and plush with a lengthy velvety finish. At its best: now to 2029."

90/100 Cameron Douglas MS, August 2024 (2021 Vintage)

"Great colour intensity of dark purple with a ruby garnet rim. Aromas of ripe dark berries laced with baking spice oak scents, cedar and cinnamon with a dark roasted meats idea. Some smoky bacon oak and baked earth suggestions add complexity and intrigue. Then flavours of dark berries, spices and meaty qualities that reflect the bouquet follow. A dry, full-bodied wine touches the palate first, there's no mistaking the heat of alcohol that follows. Well made, dry and rich in flavours. Best drinking from day of purchase through 2028+."

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

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Christchurch