

PIQUERAS OLD VINES GARNACHA TINTORERA 2023

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Product image

Gold Medal - NZIWS 2025 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



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TASTING NOTES

Gold Medal - New Zealand International Wine Show 2025

Gold Medal - Mundus Vini 2025

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 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!"

VINO FINO

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Winery notes (2023 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, September 2025 (2023 Vintage)

"This is splendidly fruited and fragrant on the nose, showing Black Doris plum, raspberry, star anise, and toasted almond characters. The palate displays excellent weight and succulent fruit intensity, beautifully supported by supple texture and fine tannins, making it flavoursome and fabulously drinkable. At its best: now to 2030."

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