



CASA BALAGUER

EL VIVERO

**GARNACHA PELUDA,
ROJAL, ARCO**

Field blend

8 months amphora

El Vivero is made using Garnacha Peluda, Rojal and Arco grapes. These varieties only exist today as cuttings were salvaged from the centuries old Finca Usaldón before the vines were devastatingly ripped up and replaced with more profitable almond trees. The resulting grape 'nursery' became known as El Vivero.

Winemaking: Manual harvest. 30% whole bunches in clay amphorae. 70% destemmed but not crushed. Spontaneous fermentation takes place in amphorae at ambient temperature with skins and stems and no added sulfur. 8 months in amphora until bottling without clarification, filtration or added sulfur and aged for a further 9-10 months in bottle.

Tasting Note: Intense purple in color, red and black fruit on the nose with some floral hints. Balsamic notes combine with aromas of baked earth and clay from the amphorae. On the palate it is fruity with balanced acidity. Good texture and grip. Perfect for all occasions and to combine with rice dishes and a variety of tapas.