


















## BODEGAS PANIZA

### Paniza Garnacha from Slate Carinena 2015

**\$24.75**

\* Suggested retail price



	Product code	14400216
	Licensee price	\$21.51
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Still wine
	Country	Spain
	Regulated designation	Denominación de origen (DO)
	Region	Ebro Valley
	Appellation	Carinena
	Classification	Not applicable
	Varietal(s)	Grenache 100 %
	Alcohol percentage	16%
	Colour	Red
	Sugar	Dry
	Sugar content	2.4
	Closure type	Cork

#### ABOUT THIS WINERY

Paniza is an aragonese winery, located in the Protected Designation of Origin Cariñena, in the south of the province of Zaragoza and at the foot of the Iberian System, an excellent region for the creation of wines thanks to its special climate and century-old vineyards.

#### TASTING NOTES

A bright, intense cherry-red color. Complex and elegant on the nose with aromas of candied cherries. Concentrated, yet silky on the palate, with a mineral base and notes of strawberries and chocolate. Its minerality and structure create a lengthy finish.

#### PRODUCT NOTES

After destemming and crushing, fermentation lasts 15 days. The fermentation is temperature controlled in stainless steel. The wine undergoes malolactic fermentation, followed by eight months of ageing in lightly toasted French oak. Once bottled, the wine continues to age in our cellars. Complex and elegant with aromas of candied cherries. Concentrated, yet silky on the palate, with a mineral base and notes of strawberries and chocolate.

#### PRODUCTION NOTES

After destemming and crushing, fermentation lasts 15 days. The fermentation is temperature controlled in stainless steel, with various pump-overs each day. The wine undergoes malolactic fermentation, followed by eight months of ageing in lightly toasted French oak. Once bottled, the wine continues to age in our cellars.

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