

Trends to Watch

As Garnacha/Grenache quality and demand continue to rise around the globe, wine lovers want to know exactly what makes the variety so special in Cariñena. In addition to being the birthplace of Garnacha and home to the most old vine plantings of its kind in Spain, here are some insights from the region's top winemakers:



Antonio Serrano, Winemaker, BODEGAS PANIZA

In our case, we not only talk about Garnacha from Cariñena but also from Paniza – all of our Garnacha only comes from there. First, the altitude in Paniza is on average 2,300 feet above sea level. When the grapes come from different altitudes, it gives different characteristics. Second, it's the aging of the vines. We have old vines that in most cases are more than 50 years old! Third, when we talk about our microclimate in Cariñena, Paniza is characterized by big differences between highs and lows in temperature – which includes cool nights in the summer. Lastly, we are talking about terroir. Among our 7,000 acres of vines we find many types of soil compositions, which gives us a wide diversity of subtlety according to each vineyard parcel. This gives us a rich depth of character within the same variety.

Javier Domeque Sanz, Winemaker, BODEGAS SAN VALERO

The Garnacha variety has been cultivated in our region for centuries, and it's the primary variety of the vineyards in Aragón. Its principle characteristic is its great ability to adapt to extreme climates in Cariñena. It is a continental climate, which means the variety has to withstand great contrasts in temperature. We also have a very significant meteorological phenomenon called The Ciero. It contributes to arid conditions in the region with the strong sun in the summer, which defines the characteristics and assures the maturation and good qualities of the grapes. Even when our Garnacha is over ripe, it tastes livelier than the rest of Grenaches for its particular characteristics.



Marcelo Morales, Winemaker, GRANDES VINOS

Old vines have root systems that have grown deep and laterally over a wide area of soil. This is the key to adapting to different climate conditions every year, while still producing the same consistent level of quality. Old vines are also able to produce grapes with more local character, as it is able to extract nutrients from deep soils. In our case these soils are from the Tertiary Period and are quite old and unaltered. The wines from our old vines have more concentration, color, aromatic intensity and personality of our region. They age beautifully in the barrel and later in the bottle. Their generous tannins are mature and round. The quality of these wines is very consistent from year to year. In more extreme climates, vines dry farmed above 1,600 feet of altitude for example, Garnacha and Cariñena, are the varieties best adapted to these conditions and are able to live and produce beyond 100 years of age.