

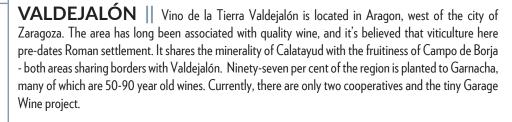
BOTIJO ROJO





GARNACHA 2022

BOTIJO ROJO | El Botijo is a limited production red wine, straight from a garage in Valdejalon (North East Spain) where Fernando Mora (MW) and Mario Lopez make wines with the absolute minimum of fuss. The Las Cellas vineyard is owned by Mario's family, and was sold to the local cooperative for 40 years until Mario and Fernando decided to start tinkering in their garage. It's named after the ancient clay drinking water container – still used today – to cool water in Spain's hot, dry climate.





GARNACHA 2022 ||

BLEND | 100% Garnacha

VINEYARDS | Handpicked grapes from a dry farmed, certified organic vineyards with 20-50 year old vines (the vines previously used in the Vinas Viejas are now in this blend). The soils are clay and sandstone with some pebbles.

WINEMAKING | Wild yeast primary fermentation with 10% whole cluster in stainless steel followed by malolactic in old concrete vessels. Ten months aging in underground concrete tanks.

PRESS | 91+ WA

"The unoaked red 2022 Botijo Rojo Garnacha wants to be a fresh and crunchy expression of the grape. It was produced with the fruit from 25 hectares of 20- to 50-year-old vines on clay and limestone stony soils at 450 meters in altitude in the village of Épila. It fermented in stainless steel and concrete vats with 8% to 10% full clusters and matured in underground concrete vats for nine months. It's a naked and fruit-driven Garnacha that is perfumed and delicate, with fresh tannins, fine-grained and with some chalky grip."







