

Legado del Moncayo Garnacha Blanca 2016 (white wine)



Produced from the la Blasa vineyard, the only plot of Garnacha Blanca (white-skinned Grenache) the winery owns. The vines are 15 years old and grow in clay-loam soils with fewer stones than the vineyards for the red wines. The grapes go direct to press upon arrival to the winery and are protected from oxidation with a blanket of CO2 gas while pressing. The wine was fermented in temperature controlled stainless steel tanks and aged on fine lees for nearly 6 months prior to bottling.

Appellation	Campo de Borja D.O.
Grapes	100% Garnacha Blanca
Altitude / Soil	Brown limestone soils
Farming Methods	Traditional methods
Harvest	Hand Harvested
Production	Fermented in temperature controlled stainless steel tanks
Aging	Aged on fine lees for nearly 6 months prior to bottling

Reviews: Note that 2016 has not been reviewed yet. Reviews below are from 2015 vintage

“The 2015 Garnacha Blanca from Legado del Moncayo is really a stylish example of this grape, with lovely depth and bounce, and at its bargain price here in the states of fourteen dollars a bottle, is a great value. The bouquet offers up a ripe, but vibrant blend of melon, pear, wild fennel, acacia blossoms and a nice touch of soil. On the palate the wine is full-bodied, bright and long, with the broad shoulders of Garnacha Blanca, good acids and fine length and grip on the well-balanced finish. This is really a lot of wine for the price! 2017-2020+”

88 *View from the Cellar*, Jan/Feb 2017

“Light bright yellow. Meyer lemon, melon and a hint of quinine on the nose, along with hints of tarragon and white pepper in the background. Supple and dry in the mouth, offering yellow plum and tangerine flavors supported by a spine of tangy acidity. Finishes with good tenacity, an echo of quinine and a faint hint of honeysuckle. 2017 – 2019”

89 *Vinous*, New Releases from Spain Part 1 January 2017