

**BODEGAS JUAN CARLOS SANCHA**  
NAJERILLA - BAÑOS DEL RÍO TOBÍA

PEÑA EL GATO  
Garnacha Granito 2021



"EL PROFESOR"  
CHAMPION OF ANCESTRAL  
RIOJA VARIETALS  
ORGANIC+BIODYNAMIC  
DEEP & EXPRESSIVE  
VINOS VEGANOS



"El Profesor"



"High altitude - Garnacha Riojana"

**HISTORY**

Juan Carlos Sancha is a famous professor of Enology and champion of nearly forgotten varietals in Rioja. In his academic work at the University of Rioja he rescued many ancestral grape varieties and began the process of replanting and readmitting them officially into the wines of Rioja.

In 2007 he returned to his village of Najerilla to revive his family vineyards - originally planted with Garnacha Riojana by his great grandfather. Today he bottles many ancestral grapes as mono-varietals but his greatest passion are his single vineyard, micro-vinifications of ancient Garnacha.

Ranked as a First Growth Winery in Rioja

**LAND + FARMING**

Farmed Organic, Biodynamic and dry - the 4.9 acre vineyard was planted with bush vines in 1905. It is located at 2,300 feet above sea level and has a southern exposure.

The land is terraced with chalky-clay soil mixed with river stones. The climate is temperate but cooler than the valley of Rioja and influenced by the Atlantic Ocean with cold winters

**THE WINE**

*Garnacha Riojana represented 45% of all red planting only 50 years ago and now represents less than 10%.*

Peña El Gato are microvinification projects of small plots of old vine Garnacha Riojana from Baños del Rio Tobia. Hand harvested + destemmed grapes are fermented with native yeast in a 500 liter Granite tank (Feldspar/Mica/Quartz) - Then aged on its lees for 11 months in the same vessel.

This wine has an intense violet hew, a black plumb and mineral nose and mouth with nice structure, strength, soft tannins balanced acidity and a long finish. Organic and Vegan -

**PAIRING:** Mushrooms, poultry and bean dishes.

