

BODEGAS JUAN CARLOS SANCHA
NAJERILLA - BAÑOS DEL RÍO TOBÍA

PEÑA EL GATO
Garnacha Natural 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, it 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 grapes are fermented with native yeast in stainless tanks then aged for 9 to 11 months in used 500 liter Tronçais French oak barrels. No sulphites used in winemaking or bottling.

This wine has a ripe dark fruit nose. Layered and structure mouthfeel with soft tannins balanced acidity and a long finish. Organic and Vegan -

PAIRING: Mushrooms, poultry and bean dishes.

