



THE DAILY DRINKER

2019 Gaznata Viñas Viejas, Don Juan del Aguila

ref. DONJ190 SPR21













Wine Variety: Gaznata, AKA Grenache, is an ubiquitous, old variety that has proven prone to producing sports (genetic mutations) and that most likely has its origins in Spain (although Sardinia is claimed by some Italian commentators). Grenache requires a warm climate due to its extended growing season; its tolerance of hot, dry climates means that it is widely grown in those countries where such conditions are found. It is the second most planted grape in France after Merlot.

Wine Region: The Sierra de Gredos is a mountain range 80km west of Madrid. Small, ancient vineyards mainly of Grenache and Albillo are planted on granite and slate soils. Largely forgotten in the last century, a small band of young wine makers are now revitalising the region.

Wine Producer: Don Juan del Aguila is a co-operative, set up in 1950. In the '70s they were producing two million kilos of grapes. The progressive loss of Spain's rural population led to a restructuring in the noughties, but it is still, today, owned by the almost one hundred grape growers that supply it. Today they produce a quarter of a million litres of wine at DO level.

Single Bottle **£11.50**
member price: £10.35

Six Bottle Case **£69.00**
member price: £62.10

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|  Style: Red - medium-bodied |  Grape Variety: Grenache |  Producer: Don Juan del Aguila |  Serving Temperature: 17°C |
|  Alcohol Content: 14% |  Country: Spain |  Appellation: DOP Cebreros |  Drink By: 2022 |
|  Bottle Size: 75cl |  Region: Castilla La Mancha |  Colour: Still Red |  Food: Chicken Duck Lamb Pasta Pork Vegetables |

Tasting Notes:

Just medium pink-ish tomato red. One has to slightly go looking for the nose, but it's a worthwhile exercise as aromas are delicious. I can find red fruit – quite domestic – of cherries, perhaps. Yet there are a great many other nuances here; it's really quite a complex thing to smell. I locate something floral: peonies, maybe. And there's a scent like smoked meat, plus a certain mintiness. I smell a dab of earth, too, and something rooty. One is instantly struck by this wine's coolness when one tastes it. The entry is really quite low-key. The next thing that happens is the acidity arrives and really makes one sit up, since it's so bracing. No great body to this, despite its 14% alcohol. The tannins through the finish scrub the palate, join the final squirt of acidity to create a very fresh memory on the tongue. A long thing, subtle and requiring simple meat dishes.

#3wordtastingnote: complex, airy, fresh

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