

SIERRA PERRA

GARNACHA TINTA

Fruit of the vine's endeavour

VARIETIES

Garnacha Tinta

TERRITORY

Sierra Perra is an arid area, with cracked soil, where the sun beats down on the vines. The roots of the vines struggle to make their way through the compact, dry soil. The shade that the sierra casts over the vineyard in the late afternoon is the only relief for the vines. Its fruit is scarce. It could not be otherwise, but thanks to the plant's efforts to survive, each berry is more concentrated and richer in aromas.

ELABORATION

Sierra Perra is a wine made in the traditional way in concrete tanks. For its ageing we use 500-litre French oak barrels, which provide less wood aromas to the wine and thus preserve the grape's own aromas.

TASTINGVery expressive red wine with violet tinges.
Medium-high robe. Aromas of red fruit such as
cherry and raspberry predominate. The subtle
encounter with French oak leaves hints of vanilla
for a round and fresh entry on the palate. It is light
and very persistent in the mouth, with a very
pleasant aftertaste.

ALCOHOL 13,5% SERVE AT 14°-16°

Limited Edition of 3,980 bottles



Fruto del empeño de la vid SIERRA PERRA GARNACHA TINTA SUELOS ÁRIDOS Y COMPACTOS LCONDE Bot Num. 0021 Ribera Alta de Navarra

Viticultura de Bajo Impacto

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