

## Garnacha Tintorera 2016 Quinta da Muradella - 75 cl.



This wine is made from Garnacha Tintorera vines planted in the 1920s. It is quite unique, for this grape is habitually used in blends, mainly for the colour. But José Luis Mateo has decided to use it on its own and makes a wine full of personality out of it, a refined wine with a Rhône character.



### Vinification

José Luis Mateo is an adept of the good old ways; he prefers not to desist the grapes, and uses long macerations/fermentations, with minimal intervention. The wine is aged in 500 litre French oak barrels (not new).



### Storage potential

Drink as from: 2023  
Best moment: 2024-2028  
Until: 2031



### To serve

Cellar temperature, between 15°C to 18°C.



### Trial analysis

Bright red colour. An earthy sensation on the nose, with a lot of floral notes, reminding one of a Rhône wine. Powerful but well-balanced on the palate. A refined wine with a long finish.

### Description domain

A modest man, José Luis Mateo is yet considered by many as the only real good winemaker in the Monterrei appellation, and even the best of all Galicia. He doesn't care about the accolades and scores he gets in the international wine press, working according to what he sees in his vines.



### Wine style:

Atlantic, elegant gourmet wine



### Assembly

Tintorera (100%)



### Region:

Galicia



### Appellation:

D.O. Monterrei



### Wine estate:

Quinta da Muradella



Biological



Biodynamic