



JUAN DE JUANES Vendimia Bronce Red





Brand: Juan de Juanes
Vendimia Bronce

Type of wine : Dry Red wine

Vintage: 2016

Degree: 13,5 % Vol.

Variety: 1/3 Garnacha Tintorera,

1/3 Syrah and 1/3

Tempranillo

D.O.P.: Valencia

Winery: Anecoop- La Viña

Tasting notes:

Sight: Deep purple with ruby rim.

Nose: Very fruity with powerful ripe red and dark berries (plum, cherry) and flower aromas. Hints of dried fig.

Palate: Complex with intense red and dark ripe berries flavours. Full and velvety with supple tannins. Vivacious with well balanced acidity.

Finish: Persistent and round finish.

Recommendations:

Serve between 16 and 18°C.

Suitable with all type of meats, cheeses, rices (in particular paella) and pasta.

Awards:

Gold Medal at Berliner Wine Trophy 2014, 2015 and 2017





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Terroir.

Terres dels Alforins is a fertile valley in the south west of the province of Valencia and is called the "Valencian Tuscany": a multitude of small splots between the sea and the meseta. Its strategic location is part of a historical trade and communication route which still links nowadays Spain's east Levante and the Castilian plateau: the Via Heracla in Iberian and Carthaginian times and the Via Augusta during the Roman period... An influx of cultures and settlers who have left their mark in the great tradition of wine-making in a great terroir. Non irrigated vineyards with low yield production of average 2,5kg per plant.

Winemaking

Juan de Juanes Vendimia Bronce is a blend of very traditional grapes as Garnacha Tintorera and Tempranillo on the one hand and Syrah on the other.

The Garnacha Tintorera (Spanish name of Alicante Bouschet) was traditionally elaborated at hot temperature in order to extract as much as possible of colour, tannins and was blent with other varieties. For this wine the aim is very different and to get a modern style Garnacha Tintorera from low temperature maceration and fermentation (18-24°C) in order to get fruity aromas and round tannins. The Garnacha Tintorera gives also a very nice acidity which is a critical point in our terroir. The tannic structure from the Tempranillo is great while the Syrah (which is doing extremely well in our terroir) offers fruitiness, roundness and elegance to the blend.