

Winery Notes:

The Palmeri Sicilia Winery was born in 2012 following the union of two families; the Cuartero family of Tabuena, Spain and the Breitschmid Heiniger family in Meggen, Switzerland. The winery is located and belongs to the D.O. Campo de Borja, near Zaragoza. Our vineyards are located in Tabuena, in places between 600 and 750 meters of altitude. The land is red, formerly iron was extracted from the mines (see photo). The abundant amount of iron in the Tabuena fields, together with the altitude of 750 meters, makes the Palmeri-Sicila wines differ. They are vines formed in glass between 2 and 70 years old. Our farm consists of 20 hectares of Grenache variety, grafted in the countryside from ancient clones. The production is carried out according to the requirements of organic/biological viticulture. Our production is "in conversion" and is certified biologically.

Wine Making Notes:

The grapes are hand-picked. the wine fermentation is controlled by temperature, with no use of chemical processes. It is fermented in French oak vats of 4500 liters, which is then aged in French and American oak barrels of 220 liters . A Crianza Wine aged for 12 months in French oak barrels and then its bottle for another 12 months. Wine is elaborated by following the prescriptions of the organic/biologic viticulture.

Tasting notes:

Brilliant cherry-red color with violet nuances. Perfumed and complex with aromas of ripe red cherry and strawberry with spicy hints of white pepper and nuances of oak and cedar from the barrique. Powerful and full bodied on the palate, balanced with fresh acidity and ripe, elegant tannin. Long finish with fruity aromas in the aftertaste.

Awards:

- **Gold** - Concours Mondial de Bruxelles 2018edal
- **Revelation Spain Award** - Concours Mondial de Bruxelles 2018
- **Gold** - Grenaches du Monde 2018

VINTAGE	2015
WINE TYPE	Red
VARIETAL	100% Garnacha
ALC.	15%
REGION	Campo de Borja
WINEMAKER	Palmeri Sicilia



Cardel Wines

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