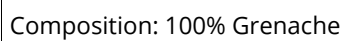




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Navatalgordo in the Valley of the Alto Alberche , offering a unique combination of elegance, minerality, and finesse.

# Alto de la Cruz Garnacha Vinedos de la Sierra de Gredos 2019

Madrid, Spain

## Region and Vineyards

Located in **Navatalgordo**, in the Valley of the Alto Alberche, this wine comes from the **Paraje El Sotillo vineyard** at an impressive altitude of **1,150 meters above sea level**. The Sierra de Gredos region is known for its dramatic landscapes, terraced vineyards, and granitic soils.

The vines for this Garnacha were planted between **1932 and 1935**, making them some of the oldest in the region. These **head-trained vines** are cultivated using **dry-farmed, biodynamic practices**, emphasizing sustainability and a deep connection to the environment. The vineyard is plowed by horse, reflecting traditional methods, and the granitic sandy soils, combined with layers of silt, provide excellent drainage and impart a fresh, mineral character to the wine.

## Winemaking

**Alto de la Cruz Garnacha 2019** is crafted with a meticulous focus on quality. After a rigorous cluster selection, **30% of the clusters are destemmed but not crushed** and placed at the base of **2,500L stainless steel vats**. The remaining **whole clusters** are added on top. The wine undergoes a **spontaneous fermentation** after a **3-4 day pre-fermentative maceration** at low temperatures, ensuring gentle extraction of flavors and tannins.

After fermentation, the wine is pressed in a **vertical basket press**, preserving its purity and elegance. It then undergoes **malolactic fermentation** and ages for **14 months** in a combination of **one new French oak 500L puncheon** and **one 1,000L earthenware vat**, adding complexity without overpowering the fruit. The wine is neither fined nor filtered, maintaining its natural integrity.



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# Alto de la Cruz Garnacha Vinedos de la Sierra de Gredos



## James Suckling (JS) : 92 Points (2019)

*A wild, fragrant nose of redcurrants, sour cherries, lemons, flowers and sweet spices. Medium-bodied with fine tannins and crisp acidity. Vibrant, fresh and fruity. Touch of jam at the end.*



## Robert Parker (RP) : 91 Points (2019)

*There is good freshness and balance in the 2019 Alto de la Cruz, which was produced from selected plots in the paraje El Sotillo in Navatalgordo, a place surrounded by trees and local vegetation. It shows an herbal and wild character, with notes of wild berries and herbs and contained ripe fruit (it's 14.42% alcohol). It comes through as balanced and fresh, with focused flavors and a long, dry finish and some fine-grained tannins with the granite texture. 1,627 bottles were filled in March 2021.*



# Alto de la Cruz Garnacha Vinedos de la Sierra de Gredos

## Tasting Notes

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- **Color:** Medium ruby with bright clarity.
- **Aroma:** Expressive bouquet of **red cherry, wild strawberry**, and floral hints, with subtle earthy and spicy undertones.
- **Palate:** Silky and fresh, with vibrant red fruit flavors, fine tannins, and a persistent, mineral-driven finish that reflects the granitic soils.

## Did You Know?

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The Sierra de Gredos region is gaining international acclaim for its **high-altitude Garnacha**, which balances ripe fruit flavors with exceptional freshness and minerality. The 2019 vintage of Alto de la Cruz Garnacha received **91 points from The Wine Advocate**, highlighting its quality and finesse.

## Wine Pairing Ideas

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- **Roast lamb with rosemary:** The wine's earthy undertones and vibrant red fruit complement the savory, herbaceous flavors of the lamb.
- **Mushroom risotto:** Its silky texture and mineral freshness enhance the umami richness of the dish.
- **Grilled vegetables with romesco sauce:** The wine's acidity and red fruit notes harmonize beautifully with the smoky, nutty flavors of the sauce.
- **Aged Manchego cheese:** Its subtle spice and mineral character balance the nutty, sharp profile of the cheese.

