



S.A.N.E.C.H.A.



Peña el Gato

GRANITO

A new twist in the pursuit of pure fruit expression. Alongside *Peña El Gato Tinaja*, the granite-aged version offers a fresh approach to showcasing Garnacha from the Najerilla valley—one that preserves, rather than masks, the character of its terroir.

Granite, once common in traditional Galician winemaking, returns here as a vessel crafted by a specialized stonemason from that region.

The resulting fermenter “sweats” far more than usual and, unlike cement or concrete, imparts a unique mineral and slightly saline note to the wine.

This is because the wine remains in direct contact with the bare stone—uncoated on the inside—for a full 11 months. The outcome: a red wine that is distinctive and deeply personal.

Harvest

Vineyard planted in 1917. Grapes handpicked into 15 kg boxes, manually destemmed.

Aging

11 months in small-capacity granite tanks.

Vintages

2020, 2021, 2022, 2023

