



BODEGAS JUAN CARLOS SANCHA



Peña el Gato

NATURAL

A red wine crafted the way wines used to be made without added sulfites.

This bold step reflects our ongoing commitment to ecology and health. While some still see natural wines as a passing trend, at Bodegas Juan Carlos Sancha we firmly believe they are here to stay.

Wine is naturally acidic, a quality that protects it from harmful microorganisms and helps maintain balance. So, when working with healthy grapes, native yeasts, and the right level of acidity, there is no real need for sulfur. This wine is made from grapes grown on a century-old Garnacha vineyard and has been fermented and aged for 11 months in 500-liter French oak barrels.

Harvest

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

Aging

11 months in 500-liter French oak barrels from Tronçais.

Vintages

2018, 2019, 2020, 2021, 2022

