



SANCHO



Peña el Gato

TINAJA

After alcoholic fermentation and 11 months of aging in a 500-liter clay amphora, this Garnacha develops elegant nuances that reveal, without any artifice, the true character of the Najerilla Valley.

This is precisely the aim of aging in the amphora: to express Garnacha's uniqueness directly, without any intermediaries masking its singularity.

Winemaking care is meticulous, as the amphora is highly porous and allows significant oxygen exchange, requiring more attention than a typical oak barrel. These wines enter the cellar with a slightly elevated oxygen level, which helps to eliminate any minor reduction and results in a bright, intensely colored wine where strawberry and raspberry notes dominate—delicate yet full-bodied on the palate.

Harvest

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

Aging

11 months in 500-liter clay amphora.

Vintages

2018, 2019, 2021, 2022

