

92  
Points  
*Robert Parker*  
WINE ADVOCATE



# EL MONDONGO by EL ESCOCÉS VOLANTE

Variety: Garnacha Tinta Fina 85%, Syrah 11%, Garnacha Blanca, Moristel, Bobal (4%)

Vintage: 2015

Producer: Norrel Robertson, MW

Region: Aragón

Classification: Vino Tinto de España

PARCELAS MIXTAS – MIXED PARCELS – TOTAL PRODUCTION – 9200 bottles

## TASTING NOTES:

Wildly aromatic with notes of wild red fruits and spice . The Syrah brings some flesh and freshly ground pepper to the mix, whilst the subtle seasoning of Moristel, Garnacha Blanca and Bobal ( locally known as Provechon) add gentle notes of lemon thyme and other Mediterranean herbs. A classic field blend from 5 parcels that redefines the concept of Old Vine Garnacha in Aragon.

## WINEMAKER'S NOTES:

EL MONDONGO - the guts, the insides!! When we ferment our single vineyards we use all the parts and parcels. In the case of the 2015 vintage we have assembled a blend of 5 separate vineyard parcels to create an aromatic synergy between old vine Garnacha, Syrah and other indigenous varieties such as Moristel , Bobal and Garnacha Blanca.

ALTO CARRAMAINAS

LOS NARROS

LOS POYATOS

PUENTE DE HIERRO

LOMA DE MARZOLIN

GARNACHA , 1,14 hectares, 43 years old.

GARNACHA, 0,81 hectares, 52 years old.

GARNACHA, 0,86 hectares, 44 years old.

SYRAH, 0,49 hectares , 29 years old.

GARNACHA, BOBAL, MORISTEL, GARNACHA BLANCA, 0,85 ha, 77 years old.

2015 average yield between parcels – 17,2 hectolitres per hectare

## TECHNICAL DATA:

pH: 3.65  
Total Acidity: 5,8 g/l  
ALC: 14,5%  
Residual Sugar: 1.8 g/l

Spontaneous fermentation in open top fermenters , hand plunging and no pumping whatsoever to maintain a gentle extraction. Aged sur lie for 18 month on fine lees in a mixture of 875 to 1000 litre eggs before assembling and final bottling with no fining or filtration .