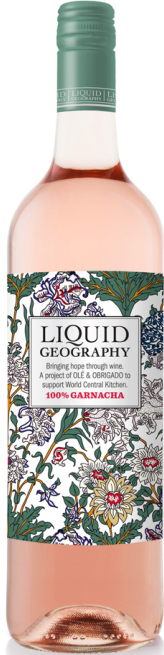


Liquid Geography Garnacha



Liquid Geography Garnacha is a partnership of Olé & Obrigado Imports and Think Food Group [José Andrés] which supports non-profit World Central Kitchen (WCK.org) achieve its dream of a world where there is always a warm meal, an encouraging word, and a helping hand in hard times. Liquid Geography Garnacha WCK is produced from all estate-grown fruit from Rioja Alta, one of Spain's most prestigious wine regions. The ambient conditions of high-elevation, ideal climate and limestone-based clay soils are all the reasons why many consider it the best grape-growing area in the Iberian Peninsula. We are proud to present you this elegant dry rosé that is not only a liquid link to the soil from which the grapes are grown, but the place where our gratitude resides for your support.

WHAT MAKES THIS WINE UNIQUE?: 50% of its proceeds go to World Central Kitchen whose mission is to help find solutions to hunger and poverty. A wine of substance and finesse, this is an estate-bottled rosé produced in the saignée method as free run juice. The wine exhibits both body and bright acidity and is proof that wine and food can change the world.

GRAPE: 100 % Garnacha. Vines planted in 1983.

PAIRING SUGGESTIONS: Liquid Geography Garnacha pairs well Paella de Marisco (seafood paella), Tortilla Espanola, Croquetas de Jamon (Ham croquettes), Gambas al Ajillo (Garlic shrimp), Soft cheeses and charcuterie.



VINIFICATION AND AGEING: At harvest, Garnacha grapes are picked and brought to the winery to be de-stemmed and crushed. The stems are discarded, and the skins and juice are pumped into a tank. In a few hours, the grape skins begin to separate from the juice. Once the cap has formed, the pink-colored juice is pumped or "bled off" into a tank to ferment. The wine is aged in 8 months in stainless steel to allow expressive aromatics to evolve while maintaining freshness before release.

PRODUCTION: 300 cases

LOCATION, SOIL, CLIMATE: The estate-owned vineyards are located in the towns of Badaran, within the Rioja Alta at approximately 2,044 ft elevation. The soils are clay and limestone.

TASTING NOTES This vibrant and complex rosé from the high-altitude hills of Rioja Alta offers aromas of Rainier cherries and wild strawberries coupled with flavors of red currant, pomegranate and dry herb notes. On the palate, the wine is structured with ripe tangy red fruit and soft tannins finishing with spice and dried herbs.

ALCOHOL CONTENT: 12.5%

UPC CODE: 8437019718251

