Garnacha

Clos de Lôm

Silky old-vine Garnacha with generous berry fruit and a fresh Mediterranean lift.

Country	Spain
Region	Vall dels Alforins, Valencia DO
Grape varieties	Garnacha
Vintage	2024
Alcohol	14.5% ABV
Bottle size	750 ml
Style	Red, dry, rich and silky
Farming	Sustainable viticulture
Suitability	Vegan



Tasting note

Raspberry, redcurrant and blueberry fruit mingle with a balsamic note. The palate is generous and smooth, with ripe, velvety tannins and fresh acidity bringing balance to the rich fruit.

The producer

Clos de Lôm is a family estate in Fontanars dels Alforins, inland from Valencia. Its dry-farmed bush vines grow on clay-limestone soils at around 640 metres, where Mediterranean influence meets a continental climate.

Winemaking

Fruit from 40-year-old vines is hand-picked in the cool morning. A five- to six-day cold soak precedes fermentation in stainless steel. Malolactic fermentation also takes place in tank, with no oak to mask the fruit.

Food pairing

Roast lamb, game, hearty stews, mixed paella or semi-mature cheese.