Exedra Garnatxa Negra Amphora Bodegas Puiggros 2022



Producer

Since 1843 the family have been making wines in Odena, near Barcelona, these never got to the international market being consumed locally. In 2008 they redesigned the business with the aim of creating high quality wines that reflect the `terroir` of Catalunya. Bodegas Puiggros entirely use native vines of the region and implement the use amphora to combine traditional practises with modern winemaking techniques.

Tasting Notes

This Garnacha from Odena, Catalunya is grown in vineyards following organic principles in mountainous terrain at an altitude of 650 meters above sea level. Made from 80 year old vines which give fantastic intensity from more concentrated grapes. It is then fermented in stainless steel and aged in Amphora for 10 months, an ancient pottery vessel covered with beeswax, the Amphora allows the tannins to soften without imparting any flavour characteristics. It has a cherry red colour which matches its intense flavour along with raspberry, and further complexity from notes of spices and toffee.

Food

Pairs well with oily fish, red meats with sauce, roasted red meats and grilled red meats.

Technical Information

Country	Spain	**Dry/Sweet Style**	Dry
Grape(s)	Grenache (100%)	**Alcohol Content**	14.5%
Type	Red	**Closure Style**	Not Set
Style	Rich	**Organic/Biodynamic**	No
Oaked Style	Unoaked	**Allergens**	**Milk:** No **Egg:** No
Body Style	Medium bodied	**Vegetarian/Vegan**	**Vegetarian:** Yes **Vegan:** Yes
Sustainable	Yes-certified sustainable		

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