

Gallina de Piel,
`Mimetic` Calatayud Garnacha 2021
Calatayud, Spain



Grape Varieties	98% Garnacha 2% Other Native Red Varieties
Winemaker	David Seijas Vila
Closure	Screwcap
ABV	14.5%
Residual Sugar	0.6g/L
Acidity	5.3g/L
Wine pH	3.49
Bottle Sizes	75cl
Notes	Vegetarian, Practising Organic, Vegan

PRODUCER

Gallina de Piel is an exciting winemaking project from David Seijas, the former Head Sommelier at three-Michelin-starred restaurant El Bulli. David's aim is to create versatile and food-friendly wines from Spain's gastronomic northern regions: Catalonia, Aragon and Galicia. More recently, he has also explored the volcanic soils of Tenerife. He works with local growers, selecting the best vineyards and indigenous grape varieties to create wines with an emphasis on elegance and a sense of place.

VINEYARDS

Fruit for the 'Mimetic' is sourced from Calatayud in the region of Aragon. The climate is warm and continental with very low rainfall. The vines are goblet pruned, providing shade for the fruit. The soils are deep clay, with pebbles on the surface. The vines are aged between 35 and 80 years old, producing low yields of concentrated fruit. The vineyards are situated at 750 to 1,000 metres above sea level. This elevation moderates the region's warm climate and provides a wide diurnal range, preserving the grapes' fresh acidity and balance.

VINTAGE

2021 began with a rainy, cold winter, which enabled a healthy vegetative cycle and meant that the soils were able to accumulate ample water reserves in preparation for the dry, hot summer months. August was particularly dry and as a result, ripening progressed quite rapidly. Harvest was healthy and, although yields were slightly lower than average.

VINIFICATION

The grapes underwent cold maceration for three days, in order to gently extract colour and tannins. Fermentation took place in concrete tanks for two weeks using indigenous yeasts. The wine then underwent full malolactic fermentation and spent six months ageing on fine lees in concrete tanks, with periodic bâtonnage to enhance the wine's supple mouthfeel.

TASTING NOTES

The 2021 Mimetic is fragrant and approachable with notes of black plum, blueberry and thyme with a hint of menthol. The palate is vibrant and juicy, with lively acidity underpinning the opulent fruit profile and ripe tannins.