



Technical Notes

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2006 PANARROZ

ORIGIN

Jumilla

VINEYARDS

814 acres total: 399 Monastrell (same varietal as France's Mourvèdre), 148 Tempranillo, 89 Syrah, 74 each Garnacha and Merlot. More Syrah and Garnacha and some Cabernet are being planted.

COMPOSITION

58% Monastrell, 26% Garnacha, 16% Syrah.

YIELDS

2 tons/acre average (2.5 tons/acre for the younger Monastrell and other varietals, but less than 1.5 tons/acre for the older parcels of Monastrell).

VINIFICATION

Fermented 8 – 10 days at 61°F, which is unusually cool. This is necessary considering the thick skins and high sugar levels of the grapes. NO OAK! Bottled young to guard the fresh, intense fruit.

ANALYSIS

14% alc/vol.

TASTING NOTES

Plummy, blackberry aromas, with spicy, peppery notes on the nose. Bold fruit and silky tannins on the palate.

SERVE WITH

Amazingly versatile, it can be enjoyed with burgers or at elegant dinner party. Perfect with grilled meats or vegetables, or meaty-textured seafood including tuna, salmon, or sea bass. Can be slightly chilled before outdoor drinking in summer months.

ACCOLADES

90 pts – 2003 Panarroz, The Wine Advocate, June 2004.

90 pts – 2004 Panarroz, The Wine Advocate, June 2005.

88 pts – 2005 Panarroz, The Wine Advocate, June 2006.

See Robert Parker review on 2006 Panarroz in Business Week!



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