

LA VIÑA DEL BULULÚ

Bululu Garnacha

Variety: Garnacha from old vines

Region: Gredos, Ávila

The name “Bululú” refers to an actor skilled in mimicry who, in times past, would travel from town to town, playing many parts on their own. This is itself a reference to one of the old meanings of the word “garnacha” – a Baroque-era traveling theatre troupe.

Ana and Ruth de Andrés strive to make the best wines they can while also breathing life into their small village. Where they can’t grow grapes, they plant native trees to preserve and enhance the environment.

100% Garnacha from old, gobelet-pruned vines in sand and granite soil at very high altitude (1007 meters) in the Sierra de Gredos outside of Madrid, Spain. Soil is very poor and mainly granite

Elaboration: Spontaneous fermentation and ageing for 12 months in concrete tanks with very low sulfure content. Indigenous yeasts, very low sulphur, along with a very soft fining. Fermented and aged for 12-months in concrete tanks to emphasize the freshness and purity of the fruit.

Bright and light and almost Pinot Noir-like in its elegance. Red fruit on the nose and palate are ethereal in their quality, precise and pure and by no means over worked. Subtle tannins but well preserved acidity lends structure and holds it together.

Perfect for tapas, charcuterie y cheeses. Is also ideal for exotic food, spicy dishes. Traditional dishes based on legumes

