

# Lechuza Garnacha

## THE FACTS

**COUNTRY:** Spain

**REGION:** Aragon

**APPELLATION:** Aragon

**CEPAGE:** 100% Grenache

**WINEMAKING:** Sustainably farmed vineyards utilizing organic practices and pheromone-based pest control. Vines are 35-65 years of age on reddish-brown limestone over rocky subsoils at an elevation of 600-800 meters. Yields are naturally low due to poor soil nutrients and extreme climate conditions. The grapes are destemmed and fermented with wild yeasts in temperature-controlled stainless steel. The wine rests on the lees for about seven months without racking. The cold climate naturally clarifies the wine which is bottled with only a slight filtration needed.

**ALCOHOL BY VOLUME:** 13.5%

## THE STORY

Lechuza was one of Valkyrie's first collaboration projects, created to bottle serious old-vine Garnacha at an everyday price. Partnering with Bodegas Esteban Martín, a third-generation, family-owned estate in Alfamén, brought access to estate fruit and a winery focused on innovation and sustainability. The estate farms extensive vineyards at the foot of the Sierra de Algairén and has become a leader in environmentally conscious practices.

## THE SELLING POINTS

**SUSTAINABILITY:** Vegan, Green Practicing,  
Sustainable In Practice

