



## 2016 Es Lo Que Hay Garnacha Vinas Viejas

Spain – Aragon - Calatayud

### ABOUT THE WINERY

Founded in 2003, El Escocés Volante – “The Flying Scot” – is based in Aragón, Spain. The operation is dedicated to the production of high-quality wines, with a particular focus on the native varieties, especially Garnacha.

Owner Norrel Robertson has been making wine in Spain for over 10 years and is currently the only Master of Wine living in Spain. He was born and raised in Scotland and, after earning a degree in Politics and International Relations, has worked in the wine industry for the last 30 years. In the 1990’s Norrel decided to pursue a career in winemaking & committed to learning from the cellar up. He worked vintages in Italy (Chianti), Portugal, Australia, France and Chile. Norrel became a Master of Wine in November 2000, winning the Robert Mondavi Award for the best overall theory performance in the exam.

Norrel studied the Postgraduate Viticulture and Oenology course at Lincoln University in Christchurch, New Zealand, obtaining his postgraduate qualification with distinction. He moved to Spain in 2003, as Winemaker for International Wine Services, and quickly fell in love with the old Garnacha vineyards in the area of Calatayud. He decided to start making his own wines, and he released his first in 2004.

Norrel now produces many award-winning wines made from select high altitude-vineyards in Aragon. He also has winemaking projects in Murcia, Andalucia and Galicia. His own wines are sold in over 15 markets, and he consults for many high profile wineries in Spain, as well as importers in the UK.

### ABOUT THE WINE

*“ES LO QUE HAY - it is what it is. A common Spanish expression, but one I like to reserve for the few old high altitude Garnacha vineyards that survive in Aragon . What you taste in the bottle is a true expression of what there is in the vineyard. It’s as simple as that.”*

High altitude ancient vineyards (75-100 years) at 1000 to 1100 meters above sea level with Pizarra slate and quartzite soils. Completely dry grown and unirrigated, this is an inhospitable continental climate with extreme changes of temperature where mountain herbs, almonds, cherry trees and Garnacha form a breathtaking patchwork. Low annual rainfall of 200-300mm and the remarkable soils produce fine and elegant Garnacha which is punctuated by intense black fruit flavors with complex mineral, smoke and garrigue notes. Sustainably farmed.

Vintage	2016
Appellation	Calatayud
Varietal(s)	100% Garnacha
Aging	Fermentation in concrete, then aged underground sur lie (on the lees) for 18 months. Unfiltered.
ABV	15%
Size	6/750ml
Barcodes	7 84585 01931 1 UPC / 1 07 84585 01931 8 SCC