

WESTERN RESERVE WINES CLUB SEPTEMBER 2025



WINE: Bodegas Atteca Old Vines Garnacha

VARIETALS: 100% Garnacha

Viticulture: Catalunya ~ Aragon, Spain

Bottle Price: \$19.99 Case Price: \$215.89 plus tax



INTRODUCTION

Bodegas Atteca was founded in **2005** in the town of Ateca, Zaragoza, in the Calatayud appellation of Aragón, Spain. It is part of the Gil Family / Juan Gil Family Estates wine group

The winery focuses on old-vine **Garnacha** (Grenache) vines, some over 80-100 years old.

Vines are dry-farmed (no irrigation), hand-harvested, and grown without pesticides or herbicides.

The vineyards are located at altitudes between **700 and 1,000 meters** above sea level.

Soils are generally rocky, with large amounts of slate, gravel, clay, etc., which lends minerality and stresses the vines.



REGION



Climate: Calatayud has a **continental climate**, with hot, dry summers and cold winters. There are **large diurnal temperature variations** (big differences between day and night), especially during the ripening period, which help grapes retain acidity while also achieving phenolic ripeness. Frost risk is significant: cold winters, sometimes 5-7 months with risk of frost. Spring frosts are also a hazard in lower or more sheltered spots. Rainfall is relatively low, typically in the range of **300-550 mm/year**. Most precipitation comes in spring and autumn; summers are dry.

Topography: Vineyards are often on *slopes* and foothills, especially south-facing slopes of mountain ranges (e.g. Sierra de la Virgen, Moncayo) which allow good sun exposure. Elevations range mostly from about **550 to ~1,040 meters above sea level**, with many vineyards between **650-900 m**, and some reaching ~1,100 m. Because of altitude, the growing season is relatively delayed; harvest may begin later (end of September, extending into October or November in some subzones) to allow full phenolic maturity.

Soils: Soils tend to be **stony, rocky, loose**, often poor in nutrients. Good drainage is typical. High lime (calcium carbonate) content (limestone), some clay, and various mixtures depending on site: red slate, grey slate, gravels, loam, clays, sometimes iron-rich clays. Shallow soils in some areas (e.g. slate soils) which limit water retention and lead to stressed vines, lower yields, but more concentration.

Yields, Challenges & Effects: Yields tend to be **low** due to the harsh growing conditions: drought stress, poor soils, sometimes vine age. Old vines are common in quality sites. Vine training is often traditional (bush vines, “en vaso”) especially for Garnacha; in steep, rocky plots mechanical work is difficult, so manual work predominates. Harvest timing tends to be late, to allow full ripeness. Because of altitude and cooler nights, grapes can ripen more slowly, which helps balance sugar, phenolics, and acidity.

Garnacha Tinta (Grenache) is the flagship red variety; it dominates plantings in Calatayud. Depending on source, over 60-70 % of red vineyard area is Garnacha.



PRODUCER



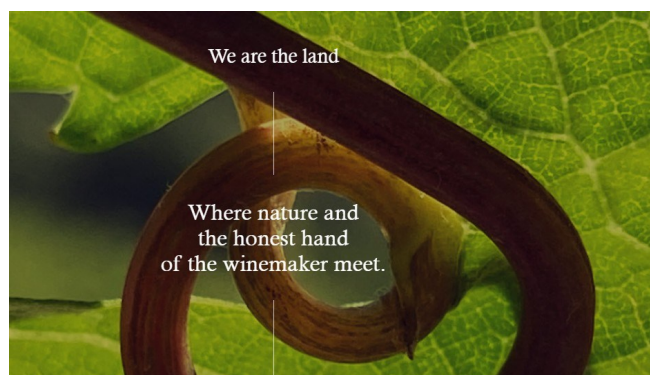
Calatayud wines tend to show:

Rich, full-bodied red wines (especially Garnacha) with ripe red fruit (cherry, raspberry etc.), often with a spiciness and mineral character. Good acidity despite ripeness, thanks to altitude and diurnal variation. Tannic structure in some wines, particularly from older vines, deep soils, or from oak aging. Potential for aging: wines from superior vineyards (old vines, good soils, higher elevation) often show better concentration, complexity, and capacity to mature.

Behind the perfection of a Garnacha grape cluster the centuries-old vines of Calatayud fields breathe. Painting with a velvety blue the landscape of ravines, battlements and plains that El Cid Campeador once conquered. It's called the mother of all varieties for a reason, vigorous and resistant, full of fruity flavors that are combined with balsamic floral memories.

The roots of these long-lived vines cling to the slate soils that climb the slopes of the Aragonese Ateca, a Celtiberian city. Centuries and centuries have seen life's bitter tastes compensated with noble wine from its vineyards.

The grapes come mainly from old, hillside, low yield Garnacha vineyards at an altitude between 700 and 1.000 meters. The vines are planted mostly in metamorphic rocks and clay gravel soils. The wine obtains a great complexity after aging ten months in French oak barrels.



Tasting Notes:

Deep cherry color, on the nose it presents intense aromas of ripe red fruit (raspberry) that combine perfectly with the spicy notes of cocoa, vanilla and licorice that respond to a noble aging. Powerful and full on the palate with a very fresh and fruity mid palate, but tasty and complex, mineral, with a remarkable finish where the fruity and spicy aromas reappear in the retronasal. Magnificent expression of an elegant Aragonese Grenache with very ripe tannins. - Winemaker Notes

91 points - James Suckling "Rich yet fresh nose, exuding spiced strawberries, violets and brambly cherries and blueberries. Fresh and juicy palate with supple, round tannins and excellent length. Well made and fresh. A very good reference for Calatayud Garnacha."

Food Suggestions:

Food pairing: Mushrooms, Blue cheeses, Red meat, Rice dishes, Game, Charcuterie, Cured cheeses

Sources:

<https://gilfamily.es/en>

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