


# Garnacha/ Grenache

The Tale of One Grape  
on Two Sides of the  
Pyrenees

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MindfulVine.com



**SWE** 2021 Virtual Conference

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## Overview of Presentation

- Some Basics
- Meet the Grape Family
- History/Geography
- Styles of  
Garnacha/Grenache
- Wines to Know
- Taste-Along

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Tasting Samples

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93% of all  
Garnacha/  
Grenache is planted  
in Europe



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## A Global View

- China
- Mexico
- Israel
- Algeria
- Tunisia



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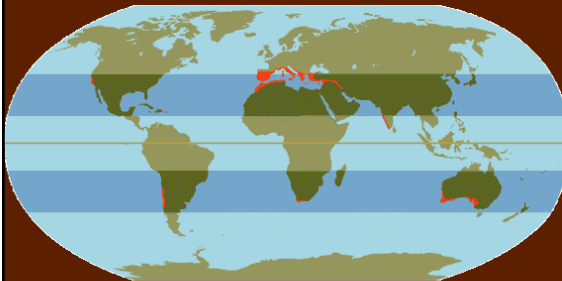
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## Areas with Mediterranean climate



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### What growing conditions are good for G/G?

- Mediterranean climate, with warm, dry, extended summers and rain confined to winter months
- from alluvial to nutrient poor, sandy to stony, flat to steep, and various types of soil (clay, limestone, slate, schist,...)
- its sturdy trunk withstands strong winds (i.e. *cierzo*, *mistral*, *tramontane*) which protect against rot/disease

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### What are G/G's distinguishing features?

<b>At High Yields</b>	<b>At Low Yields</b>
<ul style="list-style-type: none"> <li>• early drinking, simple, affordable wines</li> <li>• pale color, low tannin</li> <li>• ripe, juicy red cherry-berry flavors</li> </ul>	<ul style="list-style-type: none"> <li>• age-worthy, complex, pricey wines</li> <li>• deep color, fine-grained tannin</li> <li>• black and red berry-spice-herbal-tobacco-mineral-black pepper flavors</li> </ul>

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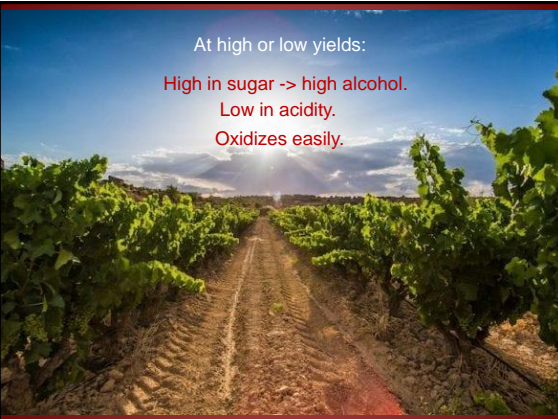
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At high or low yields:

- High in sugar -> high alcohol.
- Low in acidity.
- Oxidizes easily.

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## Possible Solutions



- earlier harvest
- acidification
- oxygen-free press
- temperature controlled fermentation
- fining
- blending with high acid, high tannin, reductive grapes

<https://www.wineanorak.com/wineblog/provence/pressing-under-nitrogen-the-inertys-system> at Chateau Gassier

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## Côtes de Provence



- 90% Rosé
- Grenache blended with Cinsault and Syrah
- 20,000 ha (in pink)
- 49 hl/ha yields on average

Map from <https://www.vinsdeprovence.com/les-appellations/cotes-de-provence>

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## Time to Taste Rosé!!

- pale pink
- nose of raspberry, cherry, citrus, florals
- dry on the palate
- refreshing, crisp
- red cherries, raspberries, lemon, red grapefruit, floral aromas



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## Meet the Grape Family



- this ancient grape can be traced back to 153BC
- Grenache in France, Garnacha in Spain, Garnatxa in Catalunya, Cannonau in Italy, etc.
- makes variety of styles: rosé, blends, single variety, sweet fortified
- quality has improved while global acreage has declined:  
~150,000 ha today  
(216,300 ha in 2000)

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## Mutations of Grenache

- 94% of global plantings = red



<https://www.wsetglobal.com/knowledge-centre/blog/2021/sepember/14/understanding-grapes-spotlight-on-grenache/>

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## Garnacha Peluda

- biological adaptation of red Grenache
- hairy leaves -> shades the leaf and protect plant against water loss
- grapes are lighter in color, higher in acidity, and lower in sugar



<https://bubblyprofessor.com/2017/02/02/fuzzy-wuzzy-was-a-vine/>

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## Garnacha Roja/Grenache Gris

- mostly used as blending grape
- notable exception: old vine Grenache Gris planted in Mendocino in 1896
- w/indigenous yeast ferment, unfiltered, unfined -> Isabel's Cuvée Grenache Rosé



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## Grenache Blanc

- mostly used in blends
- in US, particularly successful in Paso Robles:

TC: citrus, green apple, herbal, wet rock

Ridge: citrus rind, yellow or bruised apple, pear, orange blossom, vanilla

Both source their fruit from the Adelaida AVA.



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## What about Garnacha Tintorera?

- 19<sup>th</sup> century cross between Grenache and Petit Bouschet
- *teinturier* grape, useful for blending
- pest-resistant, easy to grow
- better known as Alicante Bouschet



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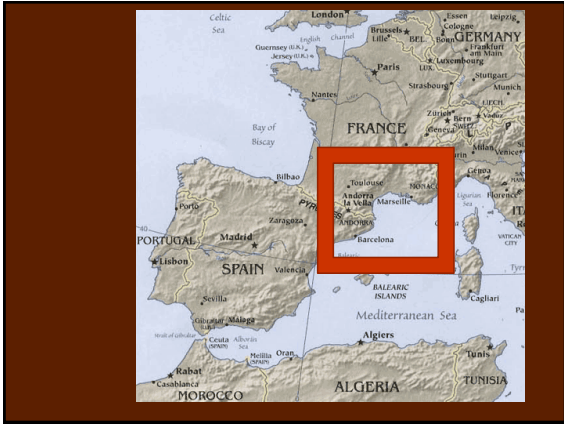
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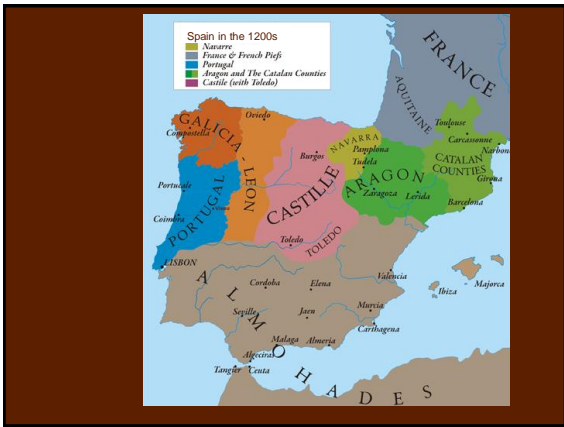
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"The Red of Aragon"

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France currently has approx. 95,000 ha Grenache vs. 75,000 ha Garnacha in Spain




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### Côtes du Rhône & Priorat Grenache & Garnacha

- |   |  |
|---|--|
| <ul style="list-style-type: none"> <li>• ~40,000 ha CdR+CdRV</li> <li>• 75% red</li> <li>• w/Syrah, Mourvedre, Cinsault, and Carignan</li> <li>• alluvial, rocky soils</li> <li>• Mediterranean, but cooling Mistral winds</li> <li>• average 45 hl/ha</li> </ul> | <ul style="list-style-type: none"> <li>• 17,000 ha, 2000 ha planted</li> <li>• 90% red</li> <li>• w/Carignan, Syrah, Merlot, and Cabernet Sauvignon</li> <li>• slate-quartz soils</li> <li>• Mediterranean-Continental</li> <li>• up to 60% gradient</li> <li>• as low as 5 hl/ha, but 39 hl/ha permitted</li> </ul> |
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## Côtes du Rhône Villages

- Domaine Guy Mousset
- 70% Grenache  
25% Syrah  
5% Mourvedre
- deep ruby
- on the nose: violets, cherry, plum, dried herbs, vanilla
- on the palate: cherry, plum, strawberry, black pepper, smoke, vanilla
- full body, medium tannin and acidity




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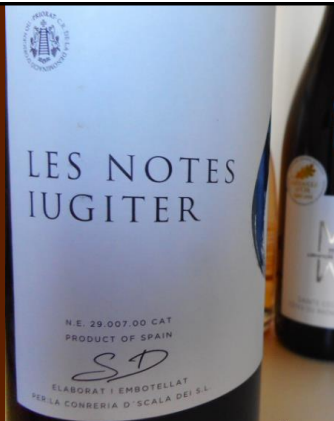
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## Priorat DOQ

- La Conreria d'Scala Dei
- 70% Grenache; 15% Syrah; 10% Carignan; 5% Merlot
- deep ruby
- on the nose: black cherry, dried strawberries, bramble, prune, vanilla, baking spices
- on the palate: ripe, jammy black and red fruit, dried flowers & herbs, black pepper, vanilla, spice
- full body, medium acidity, high tannin




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## 100% Grenache Wine to know

- 100% Grenache
- 80-year-old bush vines
- whole bunch pressed
- aged in neutral, large oak barrels 16-18 months




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**100% Garnacha**  
**Wine to know**

- 100% Garnacha
- from 120-year-old bush vines
- dry farmed
- 40 months aging in 400L oak vats
- 5,000 bottles
- produced by René Barbier




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**Almost 100% Garnacha**  
**Wine to know**

blend of

- 90% 75 to 100-year-old Garnacha bush vines
- 8% Carignan (Samsó)
- 2% Pedro Ximénez & Macabeo
- hand harvest
- natural ferment in large oak
- 18 months aging in French oak




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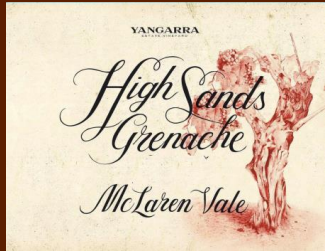
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**Made in Australia**

- 100% Grenache
- 75-year-old bush vines (1948)
- dry farmed
- 100% destemmed, 50% crushed
- 10-18 months in 1-2 yr. French oak
- 3000 bottles




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Roussillon

of 20,000 ha total  
7,000 ha Grenache  
(all varieties)  
14 PDOs

Banyuls  
dessert  
wines

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### Vin Doux Naturel

- port-like fortified dessert wines
- 96% neutral spirit added to fermenting must, preserving natural sugars (*mutage*)
- aging a) exposed to sun and/or oxygen OR b) in sealed vessels for different periods of time
- Banyuls: min. 50% Grenache, aged at least 10 months
- Roussillon produces 80% of French VDN

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Tasting Vin Doux Naturel

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## Chapoutier Banyuls Rimage

- 100% Grenache Noir
- Medium ruby
- beautiful nose of red and black cherries, raspberries, blackberries, chocolate, cocoa powder
- on the palate it has rich, ripe red and black fruit, chocolate, fine-grained tannin, medium acidity, and a bit of heat in the end
- alcohol integrated with fruit and tannin



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The End...



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## References

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- <https://www.vinsdeprovence.com/en/les-appellations/cotes-de-provence> and <https://www.vins-rhone.com/en/vineyard/key-figures>

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