

# GRENACHE

## a) Flavours of Grenache/ Garnacha

This **black grape variety** is known as Garnacha in Spain and Grenache in the rest of the world. Grenache grapes have **high sugar levels and low acidity**. They typically have **red fruits character** (strawberry, raspberry) with **spicy notes** (white pepper, liquorice, cloves). Grenache needs a hot climate to ripen.

Grenache is recognized for fitting comfortably into many different blends. Indeed, it is usually better appreciated in a blend than solo.

It is a usefully grape in the vineyard, especially in dry climates, since it doesn't fear drought. However, it is an irregular cropper, and in irrigated vineyard, Grenache might responds by giving high yield of diluted wine. To get high quality Grenache you should treat it seriously with low-yielding and old bush vines.



## b) Premium Grenache Regions

- ◆ The **Southern Rhône**: gathers ideal conditions to grow Grenache.

The main appellations are Côtes du Rhône and Châteauneuf-du-Pape. The secret of good Châteauneuf-du-Pape lies in Grenache which is the bulk of the blend with Mourvèdre and Syrah. Mourvèdre adds tannins and earthy, savoury flavours to the wine, and Syrah brings structure and perfume.

- Try a delicate blend of 90% Grenache with 10% Syrah in the [Delas Haute Pierre](#) Châteauneuf-du-Pape AOC.

- Experience the pure Grenache taste through, [Galhaud Rich](#), 100% Grenache, VDP Catalan.



- ◆ **Garnacha** is massively implanted in the **north and east of Spain**. In Calatayud appellation it covers about 65% of the vineyard, much make rosé wines. In Campo de Borja it accounts for 75% of the vineyard.

Versatility is the key: it can turn rosé or attractive young red wines if you ask it to. But if you put it into oak barrel and blend it with other backbone grapes, you will obtain a sturdy, oaky red.

## c) Syrah and Grenache together

This combination works in similar way to Cabernet Sauvignon and Merlot. Adding Grenache to Syrah based wine can result in a wine with more alcohol, lower level of tannin and acidity, and extra spice flavours. Adding Syrah to Grenache based wine boosts the levels of colour, tannin and acidity, and adds a dark fruits character.



### Grenache (Garnacha) Key facts

Hot climate:	Red fruit, low acidity, low tannins
Other flavour:	Spice, toffee (used for rosé wines)