

# PÁLPITO

GARNACHA 2022  
LIMITED EDITION 4.200 BOTTLES



*“I always felt the need to return to the origins of our winery, to the lands where it all began. Seeking to recapture the essence of those times, I decided to pay tribute to the old Garnacha vineyards, the ones that each summer witnessed the long walks and heartfelt conversations with my grandmother Camila in her small village, Tudelilla.*”

*There, back in that memory-filled place, I felt a stirring.*”

*Borja Eguizábal – CEO de Bodegas Franco-Españolas –*

**Pálpito** 2022 is much more than a new vintage. It is a wine that bridges generations, capturing the heartbeat of the land and the efforts of those who cherished wine before us. Each sip is a journey to that vineyard steeped in history, to the unconditional love of a grandmother who shared her wisdom, and to the courage of someone who once decided to follow their heart and return to their roots.

*“I always had the feeling that something big was about to happen...”*

*and so it did.*

Now, you already know the ending.



BODEGAS FRANCO-ESPAÑOLAS  
FUNDADAS EN 1890

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## VINEYARD

With nearly a century of history and located at an altitude of 620 meters in the village of Tudelilla, in Rioja Oriental, lies a small oasis with exceptional geographical and viticultural conditions for cultivating our century-old Garnachas from the La Pedriza site, covering 1.6 hectares of vineyard. The vineyard is planted on sandy-loam soil entirely covered with pebbles, which help retain moisture and regulate temperature. This ensures a balanced water supply throughout the vegetative cycle, naturally and consistently achieving uniform grape ripening. The vines on this estate yield very low harvests, approximately 2,850 kg/ha. Combined with Tudelilla's unique and distinctive terroir, this allows us to craft this exceptional single-varietal Garnacha wine.

## WINEMAKING AND AGING

A 100% Garnacha red wine, with grapes meticulously hand-selected cluster by cluster. After destemming, the wine ferments in contact with the grape skins, which are gently stirred within 700-liter barrels using manual punch-downs. Throughout the process, alcoholic fermentation occurs at an average temperature of 22°C. Once fermentation is complete, the wine remains in contact with the skins for an additional 7 days, carefully preserving and enhancing the grape's fruity expression with daily punch-downs.

Following this initial stage, the wine is transferred to 50-liter French oak casks, where malolactic fermentation takes place. The wine then continues its aging process for 16 months in casks and barrels of 500 and 224 liters. This aging process achieves a perfect balance in the wine's interaction with the oak, respecting the delicate red fruit character of these remarkable old vines. Its time in the casks imparts richness and volume on the palate while preserving the vibrant freshness on the nose that is characteristic of the Garnacha variety.

Alcoholic grade: 14,5% vol.

## TASTING NOTES AND PAIRING

**Appearance:** Intense and bright ruby red.

**Nose:** Intense, with a surprising balance of red tart fruits, wild black fruits, and herbal notes of Mediterranean underbrush such as thyme and lavender, all complemented by a subtle hint of pencil lead in the background..

**Palate:** Elegant and flavorful, with a delicate and long finish. It has a vertical conclusion, well-supported by its acidity and alcohol, which highlight the typicity of the Garnacha variety, leaving no one indifferent.

**Pálpito** is a refined and highly versatile wine, making it the perfect match for white meats, fresh and aromatic salads, and Asian cuisine such as tartar, where the fat of the marinated salmon or tuna pairs seamlessly with the delicate tannins of the Garnacha. It also complements spicy Mexican food (like a beef taco with cilantro and chilies), where the freshness of the fruit and the sweetness of the alcohol provide an excellent balance.

**Serving temperature: 18°C.**



*“Pálpito is the result of the search for nearly century-old Garnacha grapes grown on soil in the purest Southern Rhône style—elegant, with great typicity. It comes from a remarkable terroir that surprises and conveys the full energy of the pebbles that cover the estate’s soil..”*

*Borja Eguizábal – CEO de Bodegas Franco-Españolas –*

