

## Getting' Grenachey

"Young" wines are essentially those produced only in stainless steel and designed to be fruity, expressive, and drunk within a year or so of their release. It's this level of wine in Europe that is really the motor of the continent as while wineries do indeed produce their "icon" wines, what often keeps the lights on is the other 95% of the production generally comprised of these "young" wines.

So we come to the "Garnatxa" from Cellers de Scala Dei. This is not a wine to "lay down in the cellar" for years. It's a wine to buy now and drink before the end of the year because at 10€ or less it offers one of the best quality for value wines in the region. Super agreeable, drinkable and whatever or 'ble' you want to toss into the bucket of adjectives about it, there are many who might dismiss it uncomplicated but for me, it's a perfect everyday wine that year after year is incredibly reliable (yes, another 'ble'.)

But head winemaker, Ricard Rofes isn't a one trick pony. Scala Dei has higher-end wines that show massive leaps in terms of elegant, quality old vines and refined aging treatments. But, it's Ricard's side project, RAR that's always been quite interesting. Each year he's bought in some grapes to make a smaller quantity of wine based upon Grenache. His 2010 RAR 4 shows exactly how you can take older Grenache vines, age them gently and end up with something refined and savory beyond belief.

### **Cellers de Scala Dei Garnatxa 2015 10€**

A blend of nearly 100% Grenache that holds Red cherry, red currant, raspberry, and white pepper aromas that give way to refreshing acidity and juicy, mouthwatering fruit.

### **RAR 4 2010 29€**

Fully 100% Grenache with prune, fig, dark cherry, vanilla, licorice, nutmeg and spices in the nose that shows vanilla and fruit-driven notes in the body with both the tannins and alcohol integrated wonderfully.