



Bodegas Breca

Garnacha de Aragón

Bodegas Breca was founded by Jorge Ordóñez in 2010 with the mission of producing the finest Garnacha in Aragón. Garnacha de Aragón, the clone used to produce the wines of Bodegas Breca, is the most ancient and genetically untouched clone of Garnacha in the world.

D.O. Calatayud has a very unique, extreme terroir. The combination of radical altitudes, diverse slate soils, and drastic climate combine to create a completely unique mesoclimate. As Spain's highest region for the production of Garnacha, Calatayud frequently sees temperature swings of 45°F between day and night. In the mountainside vineyards, 2600-3500ft, vines are oftentimes exposed to 40-100°F diurnal temperature swings in the summer. The head trained vineyards were planted between 1900 and 1975 are dry farmed and hand harvested.

Garnacha de Fuego: 35-75 year old vines, spontaneous fermentation in stainless steel vats and concrete tanks

Breca Rose: 50-75 year old vines, a saignée style, spontaneous fermentation in stainless steel and concrete tanks, then sur lie aged for two months

Breca: 30-55 year old vines, spontaneous fermentation in 5,000L vats, wine then rests for 18 months prior to bottling

Brega: 102 & 120 year old vines spontaneous fermentation in 5,000L vats, then aged for 22 months in barrel: 50% new, 50% second & third use

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