

Description

Elaborated with 100% of Red Grenache

Harvest: Hand harvest in small cases the first and second weeks of September

Winemaking: Cold maceration with the skins at 6°C during 72h, press and fermented at low temperatures.

Ageing on the lees during all winter and bottled on April 2017.

Climatology of 2016: It was a very good vintage, although production has been lower compared to previous seasons due to low rainfall. 2016 wines are very aromatic, with a high structure and perfect phenolic maturity.

Winemaking

Vines (18-25 years) with reduced production predominate here in an area a slightly more than 20 hectares. They are planted in high density using individual goblet vine formation with narrow frames of 1 by 2 meters.

Grapes coming from 3 different estates: Darmós, Marçà and Capçanes with northeast orientation. A variety of soil types (white clayey, chalky, sandy). The climatology of the area is purely Mediterranean.

Technical Info

Alcohol content: 13.5 % vol.

Total Acidity: 4.8 g/L

Volatile Acidity: 0.48 g/L

pH: 3,16

Total SO₂: 90 mg/L

Tasting Notes

Light red color with violet hue. Lively, clear and brilliant. Fresh aromatic red fruits and floral hints, smooth texture and intense mouth feeling. Well balanced acidity and long aftertaste.



Bottles

750 mL



Case

6 bot.