

**Grape Varieties:**

Carignan (41%), Grenache (38%), Syrah (15%), Cabernet Sauvignon (6%).

Soils:

Sandy-granitic soil (Gresa) (elegance): Grenache, Syrah and Cabernet Sauvignon, lyre trellis to improve cluster and leaf sun exposure, to obtain maximum photosynthetic function and, therefore, a complete ripening of the grape.

Slaty soil (mineral): Old selected Carignan vines with low yields, about 1 kg/grapevine.

Viticulture:

We practice traditional viticulture with environmentally-friendly methods, doing everything we can to help the grapes express the real character and identity of our land.

Harvest & Vinification:

Hand picking harvest in crates of 10

Kg, carrying out a first selection in the vineyard and a second sorting berry by berry in the cellar.

Cold soak (4°C) and alcoholic fermentation (controlled temperature over 26°C) in small and wide stainless steel and oak vats. Long maceration and pressing at very low pressure. Ageing process in French oak barrels, takes 18 months, combining fine and extra fine grain to obtain more complexity and also enhanced by stirring the lies and malolactic fermentation in them.

Bottled in May 2012 without fining or filtering.

Alcohol content: 14,5 %vol.

pH: 3,5

Total acidity: 5,7 gr/l (a.t.)

Residual sugar: <2 g/l

Production: 10.600 bottles (750 ml)
200 bottles (1500 ml)

**Tasting notes**

Deep cherry color.

Berries and cherries fruit aromas, with mineral notes on a balsamic and aromatic Mediterranean herbs background.

The barrel ageing gives a soft praline flavour with hints of caramel and subtle toasted notes.

On the palate, it's intense, smooth, voluminous and fruity, with polished, fresh and long tanins.