

# Vd'o

1.07

First wine of the collection "**Varietals de terrer**". This wines are made from the best grapes of plots chosen each harvest with the aim to obtain unique wines, with a great varietal expression and very limited production.

The number of each wine, in this case "**1**" identifies the variety and terroir selected for processing: "CARIGNANE ON SLATY SOIL"

**Grape Variety:** 100% Carignane vines eighty years old from two plots in Vilamaniscle (Alt Empordà)

**Soils:** Slate

**Vintage:** Hand picking harvest in plastic crates of 10 Kg, carrying out a first sorting in the vineyard and a second one berry by berry in the cellar.

**Vinification and ageing process:**

Cold soak (4°C), alcoholic fermentation at a controlled temperature over 26°C. We combine the processing techniques punching down (pigeage) and pump over to extract the great personality of their grapes.

Long maceration and pressing at very low pressure. Aged for 16 months in French oak barrels, stirring the lees (bâtonnage) and malolactic fermentation in them that will qualify harmonically its aromatic expression.

**Acohol content:** 15 %vol.

**pH:** 3,4

**Total acidity:** 3,75 gr/l (a.s.)

**Residual sugar:** <2g/l

**Limited production:**

2.500 bottles (750 ml)

**Bottled:** 16/05/2009



**Tasting notes**

*Bright cherry color.*

*Subtle and complex nose.*

*Aromas of red and black berries, hints of geranium flower and Mediterranean herbs that provide us balsamic notes. Ink, wet earth and mineral character given by the slate soil.*

*On the palate is powerful, velvety and well balanced with a lingering finish and a lively acidity that gives unlimited freshness.*

Vd'o

VINYES d'O LIVARDOTS