

**Grape Varieties:**

Carignan (45%), Grenache (35%), Syrah (20%)

**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 an ecological viticulture under the principles of biodynamics, through a rigorous manual work in the vineyard and focusing our efforts on recover the autochthonous varieties

**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.

Bottled in June 2015 without fining or filtering.

**Alcohol content:** 15,0 %vol.

**pH:** 3,5

**Total acidity:** 5,1 gr/l (a.t.)

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

**Production:** 5.600 bottles (750 ml)

**Tasting notes**

Deep cherry color.

Berries and cherry aromas, mineral notes on a balsamic and mediterranean herbs background.

On the palate is intense, unctuous, greedy and fruity with a ripe tannin, fresh and long finish.