

Vd'ò

1.16

“Carignan on slate soil”

Grape Varieties: 100% Carignan.

Soils & Vines:

It is made from the best grapes of two plots: “Vinya de l’Avi” planted in 1946 and “El Roqué” planted in 1969, with an altitude over 200 m above the sea level and oriented to the southeast.

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 process:

Hand picking harvest in plastic crates of 10 kg, carrying out a first sorting in the vineyard and a second berry by berry in the cellar. Cold soak (4°C) and alcoholic fermentation at controlled temperature over 26-28°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. Bottled without fining or filtering.

Alcohol content: 15 %vol.

PH: 3.3

Total acidity: 6,5 gr/l (a.t.)

Residual sugar: <0,4 g/l

Bottled: June 2018

Limited Production:

746 bottles (750 ml)

47 magnums (1500 ml)



Tasting notes

Bright cherry color.

Elegant *bouquet* with ripe black fruit expression, wild herbs, graffiti, balsamic and cocoa notes, all surrounded by the minerality of its terroir.

On the palate, has an enveloping beginning, with fleshy sensations, round tannins and lively acidity which brings freshness to its silky step by the palate.

Identity and expression of Carignan and its minerality slate soil.

Scores

93 POINTS PARKER – THE WINE ADVOCATE

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VINYES d'Ò LIVARDOTS