



7.13

## ***“Gray Grenache on Sandy soil”***

### **Grape Variety:**

100% Gray Grenache

### **Soils & Vines:**

This wine has been made with selected grapes from the old plot Camí de Mollet planted in 1924, grown on a gravelly/sandy soil.

### **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 process:**

The grapes are picked by hand and collected into small crates of 10 kg. A period of cold soak

in a fridge (at 2-4°C) followed by skin contact maceration during 12 hours.

The wine ferments in 500l French oak barrels at low temperature, remaining in contact with its lees for 8 months.

**Alcohol Content:** 14.5 %vol.

**pH:** 3,37

**Total acidity:** 5.8 gr/l (a.t.)

**Residual sugar:** 0.5g/l

**Bottled:** 12/06/2014

**Limited Production:**

660 bottles (750 ml)



### **Tasting notes**

*Golden pinkish color.*

*Complex bouquet: pit fruit, apricot, yellow plums, a lot of spices and a hint of earth.*

*The palate is medium-bodied, very tasty, almost salty, powerful and round.*



VINYES d'O LIVARDOTS