

vd'o

7.20

**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 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:**

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:** 13 %vol.

**PH:** 3,3

**Total acidity:** 5,2 gr/l (a.t.)

**Residual sugar:** 0,4 g/l

**Bottled:** June 2021

**Limited Production:**

520 bottles (750 ml)



**Tasting notes**

Golden pinkish color.

Fragrance with a smoothness entrance and great complexity with ripe fruit, white flowers, orange peel, dry mediterranean herbs and spices as pink pepper with an smoky touch.

On the palate it is powerful and balanced, unctuous and elegant with a fresh acidity and a twist of spicy due to the barrel that it gives it great personality.

**Scores:**

93 POINTS PARKER – THE WINE ADVOCATE

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VINYES d'O LIVARDOTS