



Grape Variety: Grenache (30%), Carignane (30%), Syrah (20%), Cabernet Sauvignon (20%)

Soils:

Sandy-granitic (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 Carignane vines with low yields, about 1 kg/grapevine.

Vintage:

Hand picking harvest in 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 (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 and also enhanced by stirring the lies and malolactic fermentation in them.

Acohol content: 14.6 %vol.

pH: 3,6

Total acidity: 4.1 gr/l (a.s.)

Residual sugar: <2g/l

Production: 15.787 bottles (750 ml)
300 bottles (1.500 ml)

Bottled: 15/5/2009

D.O. Empordà



Tasting notes

Deep cherry with bright violet tint.

Intense and complex nose. Fresh berry fruits with subtle notes of dried flowers that accompany their minerality and balsamic feature of the Mediterranean forest: thyme, rosemary and fennel.

Suggestive citrus fragrance and soft hints of cinnamon, cocoa and tobacco leaf show the balance and integration of its ageing process.

On the palate it is fresh, full bodied, creamy, round with soft and ripe tannins.

Long finish that shows its great personality that identifies it with the land it comes from, the Empordà.