



2.12

“Carignan on sand soil”

Grape Varieties: 100% Carignan.

Soils & Vines:

The wine comes from old Carignan bush vines from the selected plot “Hort d’en Joan” planted in 1909 on sandy soil locate at the village Capmany (Alt-Empordà), with an altitude over 90m above the sea level and oriented to the north.

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:

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: 3.6

Total acidity: 5.5 g/l (a.t.t)

Residual sugar: 0.4 g/l

Bottled: 01/07/2014

Limited Production:

1.360 bottles (750 ml)



Tasting notes

Vintage that express the Alt Empordà fire of July 2012.

Bright cherry color.

Complex fragrance: ripe black fruit, cherry liquor, balsamic, forest and smoky notes that come from the fire that surrounded the vineyard

On the palate, we perceive intensity but with silky texture and tannins, ending with a long and fresh finish. At the mouth we found again sensations of ash that reminds the warmth when a bonfire goes out.



VINYES d'O LIVARDOTS