



Grape Varieties:

Carignan (30%), Grenache (30%), Syrah (30%), Cabernet Sauvignon (10%).

Soils:

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

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:

Hand picking harvest in crates of 10

Kg, carrying out a first selection in the vineyard and a second sorting berry by berry in the cellar.

Cold soak (4°C) and 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.

Bottled in June 2014 without fining or filtering.

Alcohol content: 15,0 %vol.

pH: 3,5

Total acidity: 6,2 gr/l (a.t.)

Residual sugar: <2 g/l

Production: 8.700 bottles (750 ml)
500 bottles (1500 ml)



Tasting notes

Deep cherry color.

Wine that contains maturity with an expression of red and black fruit wrapped by balsamic, cocoa, dry tobacco leaf and dried fig notes.

In its complex bouquet we can also find smoky notes that come from the Alt Empordà fire of 2012

In the mouth we find fine and silky tannins with a long and fresh finish

Scores

Wine Advocate - 90 points Parker

Guía Peñín – 93 points