



Grape Varieties:

Carignan 50%, Grenache 35%, and Syrah 15%.

Soils:

Sandy/granitic soil - Gresa (elegance): Grenache and Syrah, lyre trellis to improve Cluster and leaf sun exposure, to obtain the Maximum photosynthetic function and, Therefore, a complete ripening of the grape.

Slaty soil (mineral): Old selected Carignan Vines with low yields, about 1Kg/garpevine.

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 boxes of 10 Kg, Carrying out a first selection in the vineyard and a second sorting grape by grape in the cellar.

Cold soak (4°C) and alcoholic fermentation (controlled temperature over 26°C) in small and wide stain steal and oak vats.

Long maceration and pressing at very low pressure.

Ageing process in French oak barrels, takes 14 months, combining fine and extra fine grain to obtain more complexity.

Bottled in June 2019 without fining or filtering.

Alcohol content: 14,5%

PH: 3,5

Total acidity: 5,6 g/l

Residual sugar: <0,4 g/l

Production:

8.230 bottles (750ml)

150 magnums (1500 ml)



Tasting notes

Intense cherry color.

A complex symphony of floral aromas of violet, giving way to an explosion of black fruit like blueberry and plum, accompanied by toffee and vanilla, a result of its ageing process.

Depth and elegance are displayed through silky tannins that culminate in a long and fresh finish on the palate.