

vd'o

7.20

"Gray Grenache on Sandy soil"

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 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:

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