

**Grape Varieties:**

Grenache (45%), Carignan (35%), Syrah (20%)

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 15 months, combining fine and extra fine grain to obtain more complexity.

Bottled in July 2017 without fining or filtering.

Alcohol content: 14,5 %vol.

pH: 3,6

Total acidity: 5,00 gr/l (a.t.)

Residual sugar: 0,5 g/l

Production:

6.200 bottles (750 ml)

200 magnums (1.500 ml)

**Tasting notes**

Bright cherry color.

Cherry aromas and red liquorice on a fresh and mentholated balsamic with a cocoa bean and toasted background.

On the palate is intense, unctuous, greedy and fruity with a silky tannin, fresh and long finish.