



Grape Varieties:

Carignan 40%, Grenache 35% and Syrah 25%.

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 July 2018 without fining or filtering.

Alcohol content: 14,5%

PH: 3,5

Total acidity: 5,3 g/l

Residual sugar: 0,4 g/l

Production:

7.780 bottles (750ml)

135 magnums (1500 ml)



Tasting notes

Bright cherry color.

Black fruit and ripe cherry aromas, mineral notes on a background of balsamic and aromatic Mediterranean herbs.

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