



2.16

Vi de Finca Qualificada **"Carignan on sand soil"**

Grape Varieties: 100% Carignan.

Soils & Vines:

The wine comes from old Carignan bush vines from the selected plot "Hort d'en Riera" planted in 1909 on sandy soil locate at the village Capmany (Alt-Empordà), with an altitude over 90m above the sea level and oriented to the north-east.

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 process:

Hand picking harvest in plastic crates of 10 kg, carrying out a first sorting in the vineyard and a second berry by berry in the cellar.

Cold soak (2-4°C) and alcoholic fermentation at controlled temperature over 26-28°C.

We use the technique pigeage to extract gently the great personality of this variety

Long maceration and pressing at very low pressure.

Aged for 16 months in French oak barrels, stirring the lees (bâtonnage) and malolactic fermentation in them that will qualify harmonically its aromatic expression.

Bottled on June of 2018, without fining or filtering.

Alcohol content: 14,5%

PH: 3,45

Total acidity: 5,5 g/l

Residual sugar: <0.4 g/l

Limited Production:

500 bottles (750ml)

39 magnums (1500 ml)



Tasting notes

Bright cherry color.

Complex fragrance: ripe black fruit, cherry liquor, cocoa notes, balsamic and forest herbs.

On the palate, we perceive intensity but with a silky texture and tannins, ending with a long and fresh finish.

Puntuations:

92 POINTS PARKER – THE WINE ADVOCATE.

