

Vd'o

9.20

"Gray Carignan on sandy soil"

Grape Variety:

100% Gray Carignan

Soils & Vines:

This grape variety comes from A very old single vineyard – 1939 years old – called Mas Badés. Grown on a gravelly/ sandy soil.

The vines are located in the most flat in the center of the region.

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:

The grapes are picked by hand and collected into small boxes of 10 Kg. A period of cold soak in a Fridge at 2-4°C, followed by a skin Contact maceration during 8 hours.

The wine ferments in stainless steel at low temperature, remaining in contact with its lees for 8 months.

Alcohol Content: 13 %vol.

pH: 3,4

Total acidity: 5,1 gr/l (a.t.)

Residual sugar: 0,5 gr/l

Limited production: 360 ampoules (0.75 l.)

Bottled: 30/06/2021



Tasting notes

Golden color.

It offers us something salty and savory about it, a complex aroma of dried herbs, species and sweet flowers.

The palate it has good ripness and very good balance, coming through as clean, pure and with a strong personality. There is some citrus notes and ripe fruit on a mineral background.

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VINYES d'O LIVARDOTS