



### **Grape Varieties:**

Carignan 46%, Grenache 32%,  
Syrah 15% and 7% Cabernet Sauvignon.

### **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 June 2019 without fining or filtering.

**Alcohol content:** 14,5%

**PH:** 3,5

**Total acidity:** 5,6 g/l

**Residual sugar:** <0,4 g/l

**Production:**

8.230 bottles (750ml)

150 magnums (1500 ml)



### **Tasting notes**

Intense cherry color.

A complex symphony of floral aromas of violet,  
giving way to an explosion of black fruit like blueberry  
and plum, accompanied by toffee and vanilla, a result  
of its ageing process.

Depth and elegance are displayed through silky  
tannins that culminate in a long and fresh finish  
on the palate.