



2.17

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 2019, without fining or filtering.

Alcohol content: 14%

PH: 3,5

Total acidity: 5,4 g/l

Residual sugar: <0.4 g/l

Limited Production:

1085 bottles (750ml)

39 magnums (1500 ml)



Tasting notes:

Bright cherry color.

Aromatic complexity of tart red fruits like blueberries, wild strawberries, and cassis liqueur. In its evolution, spicy notes emerge, along with licorice root and cocoa.

Elegant silky tannins at its entry on the palate culminate in a long, fresh, and mineral finish, expressing the distinctive granite of its terroir and old vineyard landscape.

Puntuations:

92 POINTS PARKER – THE WINE ADVOCATE.



VINYES d'O LIVARDOTS