



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 2020 without fining or filtering.

Alcohol content: 15%

PH: 3,6

Total acidity: 5 g/l

Residual sugar: <0,4 g/l

Production:

7.300 bbottles (750ml)

160 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.