



“Carignan on slaty soil”

Straight Carignan wine from old vines grown on slaty soil. This wine is continuing the Vd'O collection

“Varietals de terrer”

It is made from the best grapes from two plots: “Vinya de l’Avi” planted in 1946 and “El Roqué” planted in 1969, with an altitude over 200 m above the sea level and oriented to the southeast. Label: the number “1” identifies the grape variety and terroir selected for processing: “CARIGNAN ON SLATY SOIL” followed by the number of the vintage “09”.

Viticulture:

We practice traditional viticulture with environmentally-friendly methods, doing everything we can to help the grapes express the real character and identity of our land.

Vintage:

Hand picking harvest in plastic crates of 10 Kg, carrying out a first sorting in

the vineyard and a second one berry by berry in the cellar.

Vinification and ageing process:

Cold soak (4°C) and alcoholic fermentation at controlled temperature over 26-28°C. We combine the processing techniques punching down (pigeage) and pump over to extract the great personality of their grapes. 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 without fining or filtering.

Acohol content: 15 %vol.

pH: 3,4

Total acidity: 5.8 gr/l (a.t.)

Residual sugar: <2g/l

Bottled: 20/05/2011

Limited Production:

1.350 bottles (750 ml)



Tasting notes

Deep cherry colour.

Excellent bouquet, dark cherry and cassis fruit all evolved by minerality. You can really smell the warm slate emanating from the glass.

On the palate silky smooth entry, harmonious with a fresh, long captivating finish.



VINYES d'O LIVARDOTS