



“Carignan on sandy soil”

Straight Carignan wine from old vines grown on sandy soil
“Varietals de terror”.

The wine comes from old Carignan bush vines from the selected plot “Hort d’en Joan” planted in 1909 on sandy soil located at the village Capmany (Alt-Empordà), with an altitude over 90 m above the sea level and oriented to the north.

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 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: 3,5

Total acidity: 5.4 gr/l (a.t.)

Residual sugar: <2g/l

Bottled: 20/05/2011

Limited Production:

1.350 bottles (750 ml)



Tasting notes

Fragrant wine with a great intensity of blackberry, dark plum and kirsch aromas.

Spicy, sandalwood aromas and lactic hints.

On the palate is silky, elegant, fresh and vibrant with a pleasant lingering finish.



VINYES d'O LIVARDOTS