

Description

Varieties: 33% Garnacha tinta, 32% Merlot, 19% Tempranillo, 8% Cabernet Sauvignon, 8% Syrah

Harvest: Hand harvest in small cases.

Winemaking: Temperature controlled fermentation and short maceration of the grapes during 12 days, to avoid extracting too much of the tannins.

Climatology 2016: It was a year pointed out by low rainfall with a low production, but high quality wines, very aromatic with high structure, synonymous with optimum phenolic maturity.

Viticulture

Grapes come from the southern area of the Montsant DO, most of the vines located in Masroig, Marçà and Capçanes. Climatology of those areas is Mediterranean with some continental characteristics, providing to the wine a good acidity. Vines are approximately 25 years old, gobelet trained and low-yielding. High density per hectare, with 1 m between rows and 2 m between vines.

Technical Info

Alcohol: 14.00 %vol

Sugars < 0.1 g/L

Total Acidity: 5.3 g/L

Volatile Acidity: 0.48 g/L

pH: 3.45

Total Sulfur Dioxide: 45 mg/L

Tasting Notes

An extraordinarily dense color with a completely opaque rim. Aroma of red fruits, such as plum and cherry. It is voluminous with a soft but present tannin.



Bottle

750 mL



Case

6 bot.