



JORDI MIRÓ CARIGNAN

Winery: JORDI MIRÓ

Brand: JORDI MIRÓ CARIGNAN

Vintage: 2016

Area: D.O. Terra Alta (180 km at the southwest of Barcelona, Catalonia, Spain)

Production: 1200 bottles of 750 ml

Type of wine: oak matured red wine

Grape varieties: 100% Carignan old vines

Harvest: manual, in boxes of 15 kg

Control of maturation: Tasting and analytical (control of weight, % vol. potential and acidity).

Entry to the winery: small destemmer

Elaboration: Cold pre-maceration, fermentation at low temperature for 21 days, long maceration with mature skin, soft pressing, malolactic in barrel.

Maturation: maturation in French oak barrels (Chateauroux) for 12 months of 300L capacity, medium toast. Second use barrels to not mask the fruit and get a stylish maturation.

Clarified and slightly filtered, sediments may form.

Concept: wine / tribute to the Carignan, in his old age gets to show its full potential, in my opinion, "the Mediterranean Cabernet" because of its reduced size berry, acidity, color and structure.

For the label has chosen an owl, hand-drawn, since this animal, elderly, symbolizes wisdom in children's stories, perhaps as old Carignan??

WE RECOMMEND TASTING IT AT 16°C.

SUITABLE FOR VEGANS . LOW SULPHITES CONTENT

