

Carignan 2017

VINTAGE

2017

AREA:

D.O. Terra Alta (Catalonia, Spain)

GRAPE VARIETIES:

100% Carignan old vines

TYPE OF WINE:

Oak maturated red wine.

HARVEST:

Hand-picked

ENTRY TO THE WINERY:

Small destemmer

CONTROL OF MATURATION:

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

PRODUCTION:

1.600 bottles of 750ml

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 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??

TASTING NOTE:

Very lively, bright color. Concentrated, tannic wine with good acidity, balance between 14% alcohol and acidity. Good fruit concentration, youthful wine. Mineral, long, fine grained tannins, salty. Red fruits: cranberries, red currant, red cherry. Very refreshing, oak beautifully integrated, wonderful length, well-balanced. Serious and pleasant at the same time!



12
Months



We recommend
tasting it at
16°C



Crop
of dry land



Hand-picked



Production
1.600 bottles
de 750 ml



SO2 38mg/L
Maximum allowed
100 mg/L



Suitable for
vegans



Reserve from
the Biosphere