

# Carignan 2019

**VINTAGE**

2019

**AREA:**

D.O. Terra Alta (Catalonia, Spain)

**GRAPE VARIETIES:**

Carignan old vines

**TYPE OF WINE:**

Red 12 months oak matured

**%VOL**

13,5%

**LOT**

L-217

**HARVEST:**

Hand-picked

**ENTRY TO THE WINERY:**

Small destemmer

**CONTROL OF MATURATION:**

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

**PRODUCTION:**

1.567 bottles of 750ml

**BOTTLING DATE**

**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:**

A serious, deep ruby color. The nose is intense and complex, with high quality oak (cedarwood, clove) on the foreground, but precise, ripe black fruits behind it, waiting for further bottle age to reveal themselves fully. Firm tannins take the lead on the palate, immediately followed by a remarkable freshness, balancing perfectly with the alcohol in the wine. Bramble, raspberry, cassis, thyme, black pepper, cedarwood, incense, some camphor. Complex, long, an excellent, precise expression of Carignan.



12 Months



We recommend tasting it at 16°C



Crop of dry land



Hand-picked



Low production vineyards, below 50% of the authorized



Low sulfur level, below 50% of the authorized to organic wines



Suitable for vegans



Reserve from the Biosphere