

Red Grenache/Syrah 2019

VINTAGE
2019

HARVEST:
Hand-picked

AREA:
D.O. Terra Alta (Catalonia, Spain)

ENTRY TO THE WINERY:
Whole grape, from the boxes to the vat

GRAPE VARIETIES:
71% red Grenache, 29% Syrah

CONTROL OF MATURATION:
Tasting and analytical (control of weight, % vol. potential and acidity)

TYPE OF WINE:
Young red (no oak)

PRODUCTION:
3.997 bottles of 750ml



ELABORATION:

This wine is made in 3 steps, looking for a great fruitiness and lightness. The grapes are introduced into the stainless steel vat together, and left for a 15 days at a low temperature, the fermentation starts within the grapes. Then they are de-stemmed by the crusher de-stemmer, and the juice and skins are pumped into another vat for a 24h maceration. After that, the skins are pressed and the juice is moved into vat where it finishes the alcoholic fermentation, WITHOUT THE SKINS. Then it's clarified and lightly filtered, sediments may form.

CONCEPT:

A reinterpretation of the carbonic maceration, adapting the system to obtain a wine with great fruitiness and lightness, "without body", moreish red wine in a white wine style.

TASTING NOTE:

Lively purple color. Fresh and fruity nose with fruits of the forest (bramble, forest strawberry). Fine tannins, mid weight, fresh acidity, salty, and good length. Fresh red fruits (strawberry, cherry) dominate, but also present are sweet plums, chocolate, forest floor. Good complexity as well as drinkability!.



No aging



We recommend tasting it at 10°C



Crop of dry land



Hand-picked



Production 3.997 bottles of 750 ml



SO2 11mg/L
Maximum allowed 100 mg/L



Suitable for vegans



Reserve from the Biosphere