

Syrah/White Grenache 2022

VINTAGE
2022

HARVEST:
Hand-picked

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

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

GRAPE VARIETIES:
Syrah (85%),
White grenache (15%)

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

TYPE OF WINE:
No oak red

PRODUCTION:
2.000 bottles of 750ml

%VOL
13,5%

LOT
L-2306

BOTTLING DATE
16/01/2023

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:

Medium intense garnet color. The attractive nose shows plenty of ripe red and black fruits like cherries, red plums, raspberries as well as pleasant stalky, a bit woody aromas... On the pallet a medium bodied wine with lightly grippy, firm and pleasant tannins, red fruits, a bit of pepper, liquorice, hints of lavender. A wine that combines in a wonderful way a joyful fruitiness with a sophisticated seriousness.



No aging



We recommend tasting it at 10°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