

Serendipity Double Mass 2023

VINTAGE
2023

HARVEST:
Hand-picked

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

ENTRY TO THE WINERY:
Small destemmer

GRAPE VARIETIES:
100% Red grenache,

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

NUTRITIONAL INFORMATION:
321,04 kJ / 76,68 kcal

PRODUCTION:
4.114 bottles of 750 ml

%VOL
13,5%

LOT
L-2406

BOTTLING DATE
13/02/2024

ELABORATION:

We do a “pie de cuvée” in the vineyard, we harvest 50 kg of grapes, break them up and leave them in a stainless steel jar in the vineyard until the spontaneous fermentation starts. When the “pie de cuvée” is fermenting tumultuously, we take it to the winery and start multiplying the native yeast until we have enough volume to start the fermentation for the whole volume which is kept at a low temperature.

Five days after the “pie de cuvée”, we harvest the grapes, de-stem them and introduce them into a stainless steel vat and leave it overnight. After this short maceration, a saignee is done and a part of the juice goes into another vat for the elaboration of the “Serendipity Rosé”, in the original vat there are left more skins than juice (double mass) for the elaboration of the “Serendipity Double Mass”. When the juices are divided is when the “pie de cuvée” is added and the fermentation is carried out at 16°C. During the alcoholic fermentation the skins are slightly worked by a short and soft pumping over every day, only wetting the top of the skins to avoid extracting too much tannins. When the fermentation is finished, the wine is left on fine lees for 4 months. To finish, it is filtered lightly before bottling, sediments may be formed.

TASTING NOTE:

Medium garnet colored with an appealing, red fruit dominated nose. Strawberry, raspberry, sweet red cherries; rose petals and a bit of white pepper too. Sweet juicy fruit takes the lead on the palate, light bodied, light tannins, balanced 13,5 % alcohol. Easy drinking, medium length, very pleasant.



Wild yeast



Spontaneous fermentation



Starter in the vineyard



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



SO2 43mg/L Maximum allowed 150 mg/L



Reserve from the Biosphere