

**VARIETIES:** 80% Monastrell - 20% Syrah

**AGEING AND PRODUCTION:** 60% wooden vats of 10,000 litres for one year and 40% barrels of 500 litres NOT new for one year.

**HARVEST DATE:** From 31 August to 2 September for Syrah and from 19 to 29 September for Monastrell.

**TASTING:** Plum colour, violet rim and medium depth. Intense, fresh nose with hints of forest fruits such as blackberries and blueberries over spicy notes of clove and cinnamon. A wine with a pleasant passage, good volume and lots of fruit, silky and with elegant tannins. Fresh and harmonious finish.

**SOIL:** Monastrell - Deep fresh limestone-based soil with silt, gravel and pebbles on the surface.

Syrah - Limestone-based soil, very shallow (30<60cm) of recent degradation.

**VINEYARD:** 100% organic, Monastrell in dry vines, over 31 years old. Syrah 19 years old on trellises.

**2017 HARVEST:** Generous harvest with a rainfall of 600 ltrs in the cycle, which ensured good vegetative growth. Particularly noteworthy were the more than 300 litres collected during the plant's rest period. The summer was wet with a rainfall of 75 litres between June and September. There was a wide temperature range between maximum and minimum temperatures during the ripening period, from 39° to 9°. Even with a hot summer, the plant did not suffer from water stress, which is the reason for the freshness of this vintage.

## WINE ANALYSIS

**ALCOHOL:** 14,5% vol

**TOTAL ACIDITY** 5,00 gr/l

**PH:** 3.50

**REDUCTING SUGAR** 0,62 gr/l

