

VARIETIES: 100% Monastrell

AGEING AND PRODUCTION: Manual harvest in 13-kilo boxes, a pre-selection in the field at harvest time and another selection of bunches at the entrance of the grapes. The grapes are left overnight in cold containers to enter the winery fresh. It is fermented with native yeast in a 10,000 litre stainless steel tank with temperature control and daily pumping over. The alcoholic fermentation lasts between 10 and 15 days. Once the alcoholic fermentation is finished, it is racked and taken to closed 500-litre barrels where they will make the malolactic fermentation. It is aged in 500 litre French oak barrels for 12 months.

HARVEST DATE: Last week of September and first week of October

TASTING: Ruby colour with violet edge and high layer. Intense nose, starting with black fruit with hints of blackberry, evolving towards spicy notes of clove and cinnamon, and ending with balsamic sensations. On the palate, it is ample, structured and with polished tannins, balanced thanks to a good freshness and a persistent finish.

SOIL: Fresh limestone based soil with silt, gravel and pebbles on the surface.

VINEYARD: 100% organic, Monastrell in dry glass, vineyard of more than 36 years.

2016 HARVEST: The summer was very dry. The spring was rainy and thanks to these rains the vineyard could support the summer and have a good vegetative growth. The average temperature was the highest in the last 4 years with 14.8°C but surprisingly low during the vegetative period (17.8°C). The harvest was carried out with healthy, ripe grapes.

WINE ANALYSIS

ALCOHOL: 14.5% vol **TOTAL SULPHUR:** 80 mg/l

PH: 3.5 **TOTAL ACIDITY:** 5.1 gr/l

REDUCTING SUGARS: 1.6 gr/l

