



VINTAGE: 2015

TYPE OF WINE: Red wine, 100% Organic

DO: Penedès

GRAPE VARIETIES: Merlot

WINEMAKING

Number of days of skin contact: 8-9 days

Type of fermentation: In stainless steel under controlled

temperature

Number of days of fermentation: 1 week

Fermentation temperature: 20°C

Ageing: 6 months in French oak (10% new oak)

Bottling month: October of 2016

TECHNICAL DATA

Alcohol level: 14.5% vol.

pH: 3.64

Total acidity: 4.9 g/L (a. tartaric)

Residual sugar: 0.9 g/L

Allergy advice: Contains sulfites

Stored under the right conditions, the wine will hold its potential

for the next: 5 years

AVAILABLE FORMATS

75 cl

TASTING NOTES

Beautiful, opaque, dark cherry red. Intense fruit aroma (black cherry, blueberry jam) with an exquisite mentholated note. Serious on the palate with an excellent backbone of fine aromatic tannins. Leaves an elegant and slightly bitter trace (cocoa) as it unfolds across the palate.

SERVING SUGGESTIONS

Perfect with red meat, roasts and hearty mountain-style rice dishes. Serve at 15°C.

STORY

Only by leaving can one return and truly grasp the beauty of this ageold land, this incomparable garden of green vineyards with its ochre country houses and lone cypress trees. I've never known a land like this. The Penedès, "una bella terra", a beautiful land. (Miguel Torres Maczassek).





Soil

The soils of the Penedès region are generally deep, calcareous, and loamy in texture with high levels of calcium carbonate and poor in organic matter.

Weather conditions

A year with a relatively dry vegetative cycle and sporadic rainfall in September. The winter was cold, followed by a mild spring and a very hot July. Red varieties saw lower yields, but reached excellent ripeness. Mild temperatures during the ripening period (August and September).

Precipitation

Annual average (historical): 516mm Annual total (current vintage): 351.4

Temperature

Annual average (historical): 15°C

Annual average (current vintage): 14.8°C