



ESPECTACLE 2006 (D.O. Montsant)

Climate

2006 was characterised for being fairly warm and dry following a colder winter than usual but without extremes of temperature. July, October and November were particularly warm. Rainfall remained lower than normal, thus spring was abnormally dry.

Working the vineyards

Throughout this year the concentration was upon re-training the vines using a vertical support system which permits increased foliar surface exposure. Specifically, 3,000 posts were put in place. To be honest, the appearance of the estate is very different from when we first began the work.

Winter pruning was carried out in January and February as has been traditional practice.

The grass topping was mechanically controlled, being cut several times in spring and early summer with the object of improving water retention in the soil controlling the vigour of the vines as well as limiting erosion.

As it was a particularly dry year the vines did not develop to excess so treatment was kept to a minimum: sulphur powder to control *oidio* (*Uncinula Necator*); copper salts to control mildew and an ecological treatment to control moth larva (*Lobesia Botrana*).

Keeping the vines duly aired and with good exposure of the grapes to sun (thanks to the retraining carried out), the optimum harvesting moment arrived with results that may be termed excellent.

Control and Harvesting

Control of maturation was begun in early September, separating the early-maturing zones from the later ones. Thus two parallel controls were carried out: apart from control of skin and seed the grapes pulp maturation were tested as the month progressed to find the aromas and harmony that define this singular wine.

Due to excellent climatic and the health of the grapes it was possible to lengthen the cycle until quality and concentration of the grape were optimum. Harvesting began in the early-maturing areas on 9th September, although the greater part of the harvesting was on the 24th of the same month.





Harvest was manually picked and rapidly transported in 9 Kilo boxes to to the cellar where it was stored in a refrigerating chamber until the following day to allow for a slight prefermenting maceration.

Varietal composition

Exclusively Red Garnacha proceeding from the almost hundred-year-old vines in the "Espectacle" estate in the D.O. Montsant.

Analysis

- Alcoholic level reached: 15%
- Total acidity: 5.6 g/l (*expressed as tartaric acid*)
- Volatile acidity: 0.63 g/l (*expressed as acetic acid*)
- Total Polyphenol index: (IPT) 55
- Reduced sugars: < 2 g/l
- L-Malic- Acid: < 0.2 g/l

Process

- The selected harvest is placed in boxes at the optimum moment of fenolic maturity and placed in a store maintained at 4 degrees C for 24 hours.
- The grapes are passed over a table of selection so that only those which are best are passed for processing.
- After de-stemming the grapes are separated one by one on a vibrating table: this allows the elimination of imperfect fruits (dry, green etc.)
- Following a light pressing the pulp is dusted with sulphur then pumped into fresh new fine-grain oak barrels (*Quercus Petraea*).
- Numerous stirrings and transfers are required in order to obtain the ideal colour and tannins.
- There follow 4-5 weeks maceration dependent upon the actual conditions of fenolic maturity of each harvest.
- Spontaneous Malolactic fermentation and maturation take place over 14 -16 months in the same oak vat in which the alcoholic fermentation took place.

Tasting notes

- The colour is light red, moderately intense in which can be distinguished nuances of clear violet.
- The aroma is profound, complex and very suggestive, immediately appealing, with penetrating notes of blackcurrant and very mature cherry, all surrounded and with subtle memories of noble woods. If we are patient the aroma enlarges, and a symphony of floral notes emerge augmenting the aromatic complexity. As in previous harvests there appear notes specific to each particular "terroir". Notes of roses and orange blossom arise, memories of black fruits and in the background citric tones enveloping the senses.
- The taste also recalls previous harvests which begin to reveal which are the true characteristics of its "terroir". Without being a tannin-rich wine it presents a remarkable concentration based upon an enormous unctuousness accompanied by a surprising freshness and especially a persistent aromatic without comparison. A magnificent and surprising wine in which subtlety and elegance predominate over musculature.