



ESPECTACLE 2009

AS USUAL WE WOULD LIKE TO GIVE A NOTE ON THE OUTCOME OF THE NEW VINTAGE: ESPECTACLE 2009!

WE ALL KNOW THAT THE YEAR 2009 HAS BEEN ONE OF THE BEST. AND THIS IS NO EXCEPTION FOR THE ESPECTACLE. THOSE WHICH HAVE RECENTLY HAD THE OPPORTUNITY TO TASTE THE ESPECTACLE 2004 WILL HAVE REALIZED THAT THIS WINE IS IMPROVED WITH AGING. IT BODES WELL FOR THE ESPECTACLE WINE.

VARIETAL COMPOSITION:

MADE EXCLUSIVELY FROM RED GRENACHE (GARNACHA TINTA) FROM THE NEARLY CENTENARY VINES OF THE << ESPECTACLE >> SINGLE VINEYARD ESTATE, LOCATED IN THE VILLAGE OF LA FIGUERA (D.O. MONTSANT, TARRAGONA).

ANALYSIS:

ALCOHOL: 14, 90 %

TOTAL ACIDITY: 5, 00 G/L (EXPRESSED IN TERMS OF TARTARIC ACID)

VOLATILE ACIDITY: 0, 61 G/L (EXPRESSED IN TERMS OF ACETIC ACID)

TOTAL POLYPHENOLS INDEX (IPT): 50, 00

REDUCING SUGARS: < 2, 00 G/L

MALIC ACID: < 0, 20 G/L

WINEMAKING PROCESS:

- SELECTIVE PICKING DURING HARVEST WHEN THE GRAPES REACHED THEIR OPTIMUM PHENOLIC MATURITY. THESE WERE THEN TRANSPORTED IN SMALL BOXES TO A COLD STORE KEPT AT 4°C. FOR 24 HOURS.
- ONLY BUNCHES IN THEIR BEST POSSIBLE CONDITION PASSED FROM THE SORTING TABLE TO THE NEXT STAGE.
- AFTER DE-STEMMING, THE GRAPES WERE SORTED BERRY BY BERRY ON A VIBRATING SORTING TABLE, WHICH ALLOWED THE GRAPES WHICH WERE NOT SUITABLE TO BE REMOVED (RAISINS, GRAPES WHICH WERE STILL TOO GREEN...).
- AFTER GENTLE CRUSHING, THE MUST HAD SOME SULPHUR ADDED TO IT AND WAS PUMPED TO A NEW VERY FINE GRAIN FRENCH OAK FERMENTATION VAT (QUERCUS PETRAEA).
- NUMEROUS PUMP OVERS AND PUNCH DOWNS WERE CARRIED OUT IN ORDER TO ACHIEVE IDEAL EXTRACTION OF COLOUR AND TANNINS.
- A 4 TO 5 WEEK PERIOD OF MACERATION FOLLOWED ACCORDING TO THE CONDITIONS OF MATURITY OF EACH MUST.
- SPONTANEOUS MALOLACTIC FERMENTATION IN BARREL
- AGED IN 40L VERY FINE GRAIN FRENCH OAK FERMENTATION VATS (QUERCUS PETRAEA) FOR 14-16 MONTHS.

THROUGHOUT 2009, DIVERSE TREATMENTS WERE CARRIED OUT IN THE “ESPECTACLE” VINEYARD:

- IN 2009 WORK CONTINUED AS USUAL, MAKING A RIGOROUS WINTER PRUNING AND LEAVING THE SOIL REST AFTER THE MANURING OF THE PREVIOUS YEAR.
- ON MARCH 19TH WE OBSERVED THE SPROUTING OF THE FIRST STRAINS IN THE VINEYARD. ON MAY 5TH SPIKES OF THE OLD ESPECTACLE GRENACHE WERE GRAFTED INTO THE R-110, IN ORDER TO MAINTAIN THE GENETIC LEGACY OF THIS VINEYARD CLONE. THIS WORK HAS BEEN CARRIED OUT BY A TEAM OF EXPERTS AND THE RESULT HAS BEEN EXCELLENT.
- IN TERMS OF THE WEATHER, 2009 WAS ONE OF THE HOTTEST YEARS OF THE LAST DECADES, STICKING OUT THE MONTHS OF MAY, JUNE, AUGUST AND NOVEMBER WITH TEMPERATURES ABOVE NORMAL.
- THE POOR RAINFALL BETWEEN MAY AND AUGUST IS REMARKABLE, IN A WAY THAT THE WARMEST TIME COINCIDED WITH THE DRIEST. THIS ABSENCE OF RAINFALL HAS RESULTED IN A GRAPE PRODUCTION A LITTLE LOWER THAN USUAL BUT OF EXCELLENT QUALITY.
- THESE CONDITIONS ALSO CONTRIBUTED TO ONLY APPLY MINIMUM TREATMENTS IN THE VINEYARD TO ACHIEVE ITS PROPER MAINTENANCE. WE HAVE WORKED A VEGETATION COVER CONTROLLED BY THE NATURAL ENVIROMENT DURING THE ENTIRE CYCLE OF THE VINE, WHICH HAS ALLOWED THE GROUND TO MAINTAIN CERTAIN HUMIDITY.
- THE HARVEST TOOK PLACE BETWEEN THE 20TH AND 22ND OF OCTOBER. THE WORK WAS DONE WITH A DOUBLE SELECTION TABLE AND THE FERMENTATION WAS CARRIED OUT IN A NEW FOU DRE OF 4500 LITERS, AS IS BECOMING USUAL.
- AFTER A LONG MACERATION AND SUBSEQUENT AGING, THE WINE WAS BOTTLED JUNE 15TH 2011.

TASTING NOTE:

- ITS COLOR, BRIGHT AND DIAPHANOUS, ALREADY REFLECTS THE PURPLE HUES OF ITS ACTUAL YOUTHFULNESS.
- ITS AROMA MAINTAINS, YEAR AFTER YEAR, THE CHARACTERISTIC NOTES OF THIS UNIQUE WINE. IMMEDIATELY AFTER SERVING THE GLASS, IT SEDUCES US WITH SUBTLE AROMAS OF RIPE BLACK FRUIT. GRADUALLY, OUR PATIENCE IS REWARDED, THE WINE OPENS TO SHOW ALL THE WEALTH IT CONTAINS. THE ROSE, ORANGE BLOSSOM, AND EVEN VIOLET FLOURISH IN THE GLASS TO INTEGRATE A LUSH COMPLEXITY.
- ON THE PALATE, THIS WINE REMINDS OF PREVIOUS VINTAGES. ITS SMOOTH AND BALANCED TANNINS CARESS THE PALATE. THE SMOOTHNESS AND ESPECIALLY ITS AROMATIC RICHNESS AMAZE BY ITS ELEGANCE AND PERSISTENCE. ONCE AGAIN THE OVERWHELMING PERSONALITY OF ESPECTACLE’S TERROIR IMPOSES TO OFFER US A UNIQUE WINE.

ESPECTACLE 2011

- THE 13TH AND 14TH OF OCTOBER 2011 WE HARVESTED THE GRAPES FROM THE ESPECTACLE ESTATE. QUALITY AT ITS BEST CAME IN STOCK, GRAPES EXCELLENT IN HEALTH AND MATURITY OF SKIN AND SEEDS.
- ALTHOUGH THE WEATHER HAS NOT BEEN BENEFITTING OVER THE PAST TWO MONTHS (WITH AVERAGE TEMPERATURE HIGHER THAN USUAL ATTACHED TO A MAJOR WATER DEFICIT) THE ESPECTACLE ESTATE ENDURED THESE CONDITIONS BY ITS PECULIAR ORIENTATION AND ALTITUDE.
- THIS PRIVILEGED SITUATION AND THE FACT THAT THE NIGHTS AND MORNINGS HAVE BEEN COOL AND MOIST ENOUGH, ALLOWED A SLOWLY, PROGRESSIVE AND BALANCED MATURING OF THE FRUIT.
- IN A WAY THAT DURING HARVEST AT THE DOUBLE SORTING TABLE ALMOST NO GRAPE HAS BEEN WASTED AND WE WERE ABLE TO COMPLETE THE FRENCH OAK BARREL OF 4,500 LITERS.
- IN THIS CAMPAIGN, AS IT IS USUAL, WE HAVE LIMITED THE PESTICIDES TREATMENT IN THE VINEYARD TO THE STRICTLY NECESSARY ALWAYS RESPECTING THE ENVIRONMENT BY USING ORGANIC PRODUCTS.
- THE FIELD WORK HAS BEEN DEVELOPED WITH CARE, AND THE RESULT OF THE TRIMMING AND MAINTENANCE OF THE VINEYARD IS OBVIOUS AS SOON AS YOU VISIT ESPECTACLE: THE ESTATE IS IMPECCABLE.
- NOW WE CAN ONLY WAIT FOR THE NATURAL PROCESS OF FERMENTATION TO END, GIVING WAY TO A SUPERB WINE. SO IT WILL BE - THE ESPECTACLE 2011.

PENÍN GUIDE 2011

- FORTY-EIGHT WINERIES AND 178 WINES RATED, OF WHICH 4 CATEGORIZED AS EXTRAORDINARY AND 74 AS EXCELLENT. ALL OTHERS MOSTLY AS VERY GOOD.
- HIGHLIGHT ON THE SCORE ACHIEVED BY TWO WINERIES, ESPECTACLE VINS AND PORTAL DEL PRIORAT, THE FIRST WITH ESPECTACLE 2008 / T AND ESPECTACLE 2007 / T, AND THE SECOND TROSSOS TROS 2009 / B AND TROSSOS TROS 2008 / T, ALL WITH 95 POINTS, THAT IS AS EXTRAORDINARY.