



#### 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: 15 %

TOTAL ACIDITY: 5,20 G/L (EXPRESSED IN TERMS OF TARTARIC ACID)

VOLATILE ACIDITY: 0,72 G/L (EXPRESSED IN TERMS OF ACETIC ACID)

TOTAL POLYPHENOLS INDEX (IPT): 52,00

REDUCING SUGARS: < 0,70 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 40HL VERY FINE GRAIN FRENCH OAK FERMENTATION VATS (QUERCUS PETRAEA) FOR 14-16 MONTHS.

#### TASTING NOTE:

- ITS MODERATELY INTENSE RED COLOUR STILL MAINTAINS PURPLE HUES APPROPRIATE TO ITS CURRENT AGE.
- ITS AROMA, AT FIRST APPEARS TO BE CLOSED; IMMEDIATELY SEDUCES WITH A UNUSAL COMPLEXITY AND INTENSITY. INITIALLY STANDS A BACKGROUND OF RIPE BLACK FRUIT WRAPPED IN MEMORIES OF HARDWOOD. SLOWLY, AS THE AIR WAKES IT, ITS SCENT COMPLETELY CHANGES TO A CITRIC FUND (ORANGE) AND FLORAL NOTES THAT ARE SO CHARACTERISTIC FOR THIS UNIQUE WINE. THE ROSE AND THE ORANGE BLOSSOM FILL THE GLAS WITH A SURPRISING EXUBERANCE.
- ON THE PALATE, OPULENT, SEDUCIVE AND HIGHLY PERSISTENT. AS IN PREVIOUS YEARS, ITS HIGH CONCENTRATION RELIES ON THE AROMA AND NOT ON A GREAT TANNIC STRUCTURE. IT'S A WINE THAT GROWS ON THE PALATE AS THE SECONDS PASS. YET ANOTHER YEAR, THIS WINE REFLECTS THE FORMIDABLE PERSONALITY OF CENTENARY VINES FROM AN UNMISTAKABLE REGION.