

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: 15,5 %

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

VOLATILE ACIDITY: 0,66 G/L (EXPRESSED IN TERMS OF ACETIC ACID)

TOTAL POLYPHENOLS INDEX (IPT): 53,00

REDUCING SUGARS: 0,30 G/L

MALIC ACID: < 0,17 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 COLOUR IS SURPRISINGLY INTENSE COMPARED TO PREVIOUS VINTAGES. BRIGHT, AIRY AND DEEP, IT DELIGHTS US WITH A LUSH APPEARANCE IN WHICH CLEAR VIOLET NOTES ON A RUBY BACKGROUND CAN BE DISTINGUISHED.
- > THE WINE INITIALLY EVOKES NOTES OF RED FRUITS ON A WELL DEFINED FLORAL BACKGROUND. ROSE AND VIOLET NOTES QUICKLY APPEAR. THESE ARE SURROUNDED BY INCREASING COMPLEXITY IN WHICH COCOA AND CASSIS ARE CLEARLY DISTINGUISHED. GRADUALLY, AS IT AERATES, THE WINE'S AROMA EXPANDS AND CHARACTERISTIC NOTES OF ORANGE BLOSSOM APPEAR.
- > IN THE MONTH IT IS OPULENT AND VERY UNCTUOUS. ALMOST IMMEDIATELY ITS INTENSE, AGREEABLE TEXTURE CARESSES THE PALATE GIVING VERY PLEASANT SENSATIONS AND LEAVING US WITH A PLEASANT AND LONG FINISH.