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## La Florens 2015



### Viticulture and vineyards

It comes from an estate with 3 ha plantation of different ages 40, 70 and 100 years, in the municipality of Marçà (El Priorat) from clay compositions soils. La Florens is a selection of the best grapes from the 100-year plot. Organic viticulture and ecological winemaking process, where all work is done 100% manually. Harvest in boxes of 10 kilos.



### Winemaking

Indigenous yeasts and fermentation in cement tanks with a 2.500 litre capacity (*foudre*) for a period of 14 months. Bottled in November 2016.



### Variety

100% Red Grenache.



### Tasting

In the nose immediately shows black and ripe fruit. Balsamic notes and spicy bottom of black pepper and minerality with hints of stone fire. Then subtle aromas of pink and purple petals are displayed. In the mouth, sublime texture and voluminous entry of ripe fruit with a very good acidity. Well tamed tannins. Long and fresh aftertaste. A wine that will age very well.

