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## GRENACHE 2016

### Viticulture and vines

La Serra d'Almos (southerly zone of DO Montsant)

280 m

35-40 years old

Soil: Clay and limestone

Low yielding: 3-4,000 kg/ha.

Grown organically - Grapes harvested by hand in small boxes

### Vinification

Three selection passes prior to fermentation in short, conical foudre and then aged for 14 months in 2,000L foudres made from Austrian oak. Neither clarified nor filtered.

### Varieties

100% Grenache

### Tasting Note

Aspect: Ruby in color with violet touches

Nose: Fresh, green cherry, pomegranate, violets, and lavender.

Mouth: Balsamic notes, mineral base, green pomegranate, and bramble. High acidity (an aspect more characteristic of Atlantic wines), fresh, and expressive. Complex and direct.

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