



ROGERS 2016

Viticulture and vines

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

229 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

Nose: Forest fruits, violets, spicy notes, clove, mineral, and toasted at the base.

Mouth: Green almond, spices, cedar, plum, rosemary, licorice, mineral at the base. Marked tannins, complex and well structured.

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