



TERRITORI 2016

Viticulture and vines

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

250 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. A blend of the four previous wines. Aged 14 months in 2,000L foudres made from Austrian oak. Neither clarified nor filtered.

Varieties

80% Grenache, 20% Carignan

Tasting Note

Aspect: Intense ruby in color.

Nose: Mature forest fruits, floral touches, forest fruit confiture.

Mouth: Confiture of blackberries, raspberries, balsamic notes, garrigue, light mineral and toasted notes. Very open, complex, and with good volume. Vibrant acidity and freshness.

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