



## REGINA 2022



**DO:** DO. Montsant

**Vintage:** 2022

**Grapes:** 90% Red Grenache– 10% White Grenache

**Age vineyards:** 50 years old

**Vineyard location:** Marçà

**Hectares:** 1/2 ha.

**Soil:** 7 slopes: High ones – Slate & clay • Low ones – Slime & sand

**Harvest date:** September

**Annual production:** 820 bottles (0.75 cl.)

All tasks of the vineyard are manual and we do not use chemical-synthetic products. Following the principles of organic and biodynamic viticulture we guarantee the biodiversity and sustainability of the vineyard, and the essence of its origin.

**Fermentation & aging:** Harvested by hand. Once is destemmed it's slightly pressed and transferred to a barrel of Autrian oak of Stockinger and 10 years old with a capacity of 600 L. for the fermentation. Once it's finished it ages for 6 months in the same barrel.

### Tasting notes

Fine, elegant and subtle. It offers notes of not very ripe red fruits, with citrus and wildflower notes that give us a lot of fresh and a certain exoticism. White rose, orange blossom and lavender. Expressive, silky, voluminous and delicate acidity.



REGINA

### Ratings

- ✓ Regina 2019 – 91 points – James Suckling (USA)
- ✓ Regina 2018 – 91 points – Guía Peñin 2019
- ✓ Regina 2017 – 93 points - Guía de Vinos de El País – Best Spanish wine

