



VESPRES 2020

Red Grenache / Carignan / Syrah

First vintage of **Vespres** was in 2007 and since then has remained loyal to its style until nowadays.

Over the years it has received excellent reviews. Perhaps the most prominent was in 2013, when Vespres 2010 appears in the prestigious American Magazine **Wine & Spirits (100 Best Wines of the World)** and, with 94 points, they place it as the **best value wine** among the 100 chosen in the American market.

We have always produced it with the **traditional grape varieties** of the area and the ones that represent us mostly: **Garnacha Tinta**, the variety that defines us most, gives it fruit and elegance. **Cariñena**, more intense, gives it some mineral touches and more balsamic notes. And Syrah between other varieties, which rounds it with floral hints.

Vintage:

2020 vintage will be remembered for generations for its special conditions. After a dry 2019 year, 2020 starts in January with storm *Gloria*, which affects roads access to the vineyards and some fields.

Once the weather has stabilized, we saw on the horizon an extraordinary vintage both in quality and quantity. But the rains were very abundant in April and May and the perspective we had, it changed. An attack of *mildew*, such as had never been seen

before, fills the vineyards with sadness and despairs the peasants, who, despite great efforts, are unable to stop it. The grape dries up inexorably in the vineyards. Only a few privileged plots, due to their exposure to the *Seré* wind, resisted the fungus. A strong wind just before the harvest caused many ripe grapes to fall to the ground and this made us react quickly, harvesting immediately.

For the winery, that represented a 50% drop from the expected harvest. We made an extreme selection to enter only the grapes that were in perfect sanitary conditions. The production was short, but extraordinary.

Soils:

The vineyards, small plots of about 50 and 70 years old, are located in the southern area of Montsant: between Capçanes, Marçà and El Pla de Falset. They are **old vines**, planted in different types of soil. Most **clay-calcareous soils**, which have made the winter and spring rains very welcome and have retained the water so that means the vineyard would have reserves. In other soils, such as **stony soils**, water has drained naturally and we have obtained less production, but instead, it has given us a much more fruit concentration, with thicker skin and more pigmentation

Viticulture:

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**.

Winemaking:

In the winery, we accompany the grapes in their transformation, but with hardly any intervention. In this way we maintain the essence of the grape varieties and their plots until the final result.

It ferments in cement tanks and ages for 2 months before being transferred to Stockinger Austrian oak foudres, with a capacity of 2,000 and 2,500 litres. They respect the character of the fruit and its minerality without impacting with aromas of wood. Lastly, a few months in the bottle help to refine and round off the wine before it goes on the market.

Fresh and friendly character, fruity and dynamic.

Generous in intensity and aromas of red fruit. Slight touches of berries and balsamic. Very Mediterranean character. Its silky texture, fresh acidity and elegant austerity, offer a very cozy and seductive result.

Other information:

DO Montsant

Vineyards location: Capçanes, Marçà and Pla de Falset (240 – 370 masl)

Climate: Mediterranean with Continental influence. Humid wind from *Garbí* and *Seré* from the interior.

Grape varieties: 60% Garnacha Tinta - 20% Cariñena - 10% Other varieties

Alcohol: 13.5%

Production: 19.200 bottles (0.75 cl.) – 600 Magnum bottles (1.5 L.)