



## **ESPECTACLE 2005** **(D.O. Montsant)**

### **Varietal Composition**

Exclusively Garnacha tinta (Grenache Noir) from the 100 year old vines of the steep Espectacle vineyard near the village of La Figuera in the D.O. Montsant.

### **Analysis**

- Alcohol: 14,9 %
- Total Acidity: 5,5 gms per litre (Tartaric Acid)
- Volatile Acidity: 0,66 gms per litre
- Polyphenols -(IPT): 52
- Reductive Sugar: Less than 2 gms / litre
- Malic Acid: Less than 0,2 gms / litre

### **Process**

- Grapes are selected at perfect phenolic ripeness and transferred to the winery in small cases, followed by cold maceration of the grapes at 4°C for 24 hours.
- First passage on a selection table to eliminate bunches that are not in an ideal condition.
- After destemming there is another passage of the individual grapes on a special vibrating selection table, eliminating those grapes that are not perfect.
- After light crushing and the minimal addition of sulphur, transfer to a new fine grained French oak fermentation vat of about 4000 litres.
- During fermentation, pumping over and "pigeage" help extract the colour and tannins.
- Maceration for 4 to 5 weeks depending on the phenolic maturity of the vintage.
- Spontaneous malolactic fermentation is followed by 14 to 16 months ageing in the same new oak vat that been used for the initial fermentation.

### **Tasting notes**

- The colour is moderately intense with a marked violet tinge on the edges.
- The aroma is lively and penetrating. Initially there is evidence of intense very ripe fruit flavours. Floral notes and a light touch of noble oak. After a few minutes in the glass, the wine opens up to show a glowing and indescribable complexity. Intense subtle aromas of various flowers (roses and orange blossom) and dark red fruit surrounded by a profound hint of oranges and toffee. Evidently the aroma of this vintage is similar to that of the 2004, clearly displaying the unique personality of the "terroir" at "Finca Espectacle".
- On the palate the 2005 is reminiscent of the Espectacle 2004. The wine is extraordinarily unctuous and concentrated; with an aromatic richness rather than with tannins. An unusually perfect balance based on the freshness, and above all the outstanding aromatic persistence. Make this wine very gratifying and memorable. The unique characteristics of the "terroir" leave an arresting impression of exceptional elegance and subtle charm.