



GRAPE VARIETIES:

THIS WINE IS MADE EXCLUSIVELY FROM CLOSE TO A HUNDRED YEARS OLD VINES FROM THE << ESPECTACLE>> VINEYARD IN THE D.O. MONTSANT.

ANALYSIS:

ALCOHOL: 15,00%

TOTAL ACIDITY: 5,20 G/L (TARTARIC ACID)

VOLATILE ACIDITY: 0,61 G/L (ACETIC ACID)

TOTAL INDEX OF POLYPHENOLS (IPT): 56,00

REDUCTIVE SUGARS: <2,00 G/L

MALIC ACID: < 0,20 G/L

WINEMAKING PROCESS:

- HARVEST BEGAN ON OCTOBER 21ST, ONCE THE PHENOLIC MATURITY AND OPTIMUM AROMAS HAD BEEN AND IT WAS FINISHED THE FOLLOWING DAY. THE GRAPES, IN 10KG. BOXES, WERE KEPT IN A COLD STORE AT 4°C FOR 24 HOURS SO THAT THE MACERATION/FERMENTATION STARTED AT LOW TEMPERATURES.
- A PRELIMINARY SELECTION ON THE SORTING TABLE ELIMINATED BUNCHED WHICH WERE NOT OF THE HIGHEST QUALITY.
- AFTER DE-STEMMING, THE GRAPES WERE SORTED BERRY BY BERRY ON A SECOND VIBRATING SORTING TABLE. WHICH ALLOWED TO ELIMINATE GRAPES WHICH WERE NOT QUITE PERFECT.
- AFTER GENTLE CRUSHING, THE MUST HAD SOME SULPHUR ADDED TO IT AND WAS PUMPED TO A NEW FINE GRAIN FRENCH OAK VAT (QUEERCUS PETRAEA).
- NUMEROUS PUMP OVERS AND PUNCH DOWNS WERE CARRIED OUT IN ORDER TO ACHIEVE IDEAL EXTRACTION OF COLOUR AND TANNINS.
- ONCE THE PRIMARY FERMENTATION HAD FINISHED, THE WINE WAS TASTED ON A DAILY BASIS IN ORDER TO MAINTAIN OR PROLONG MACERATION TIME WHILST AROMAS AND RIPE TANNINS WERE EXTRACTED. A TOTAL OF 34 DAYS IN CONTACT WITH SKINS ALLOWED FOR OPTIMUM EXTRACTION.
- SPONTANEOUS SECONDARY FERMENTATION AND AGEING WERE CARRIED OUT IN THE SAME OAK VAT WHERE THE ALCOHOLIC FERMENTATION HAD TAKEN PLACE. 15 MONTHS OF AGEING SMOOTHED OUT THE TANNINS ENABLING THE WINE TO ACHIEVE A HIGH AROMATIC COMPLEXITY.

TASTING NOTE:

- A BRILLANT RED COLOUR WITH CLEAR VIOLET TONES WHICH REMINDS US OF A SPARKLING RUBY.
- INTENSE AROMAS, COMPLEX AND TREMENDOUSLY SEDUCTIVE. THIS WINE IMMEDIATELY CAPTIVATES ONE WITH ITS PENETRATING TOUCHES OF BLACKCURRANT, RASPBERRY, HINTS OF RIPE ORANGE PEEL AND SUBTLE BACKDROP OF NOBLE WOODS. LITTLE BY LITTLE, AS THE WINE IS GENTLY AIRED AND IS LIGHTLY SWIRLED IN THE GLASS, FLORAL NOTES START TO APPEAR, ROSE AND ORANGE BLOSSOM, CHARACTERISTIC OF THE POWERFUL PERSONALITY OF THE TERROIR OF ESPECTACLE, COMPLEMENT ITS INITIAL FRUIT. AN ENVELOPING AROMA AWAKES OUR SENSES AND MAKES US FEEL THAT WE ARE BEING INTRODUCED TO A UNIQUE TERROIR.
- AS IN EARLIER VINTAGES, THIS WINE IS OPULENT IN THE MOUTH WITHOUT BEING TOO TANNIC. ITS CONCENTRATION IS BASED ON ITS SILKINESS AND ESPECIALY ITS INCREDIBLE RICHNESS OF AROMAS. ITS VELVETY PALATE LEAVES ONE WITH A MEMORY OF AN EXPLOSION OF AROMAS. A SPLENDID WINE WHICH HAS A WONDERFULLY LONG FINISH.