



VARIETAL COMPOSITION:

MADE EXCLUSIVELY FROM RED GRENACHE (GARNACHA TINTA) FROM THE NEARLY CENTENARY VINES OF THE << ESPECTACLE>> SINGLE VINEYARD ESTATE, LOCATED IN THE VILLAGE OF LA FIGUERA (D.O. MONTSANT, TARRAGONA).

ANALYSIS:

ALCOHOL: 14,80 %

TOTAL ACIDITY: 5,20 G/L (EXPRESSED IN TERMS OF TARTARIC ACID)

VOLATILE ACIDITY: 0,61 G/L (EXPRESSED IN TERMS OF ACETIC ACID)

TOTAL POLYPHENOLS INDEX (IPT): 53,00

REDUCING SUGARS: < 2,00 G/L

MALIC ACID: < 0,20 G/L

WINEMAKING PROCESS:

- SELECTIVE PICKING DURING HARVEST WHEN THE GRAPES REACHED THEIR OPTIMUM PHENOLIC MATURITY. THESE WERE THEN TRANSPORTED IN SMALL BOXES TO A COLD STORE KEPT AT 4°C. FOR 24 HOURS.
- ONLY BUNCHES IN THEIR BEST POSSIBLE CONDITION PASSED FROM THE SORTING TABLE TO THE NEXT STAGE.
- AFTER DE-STEMMING, THE GRAPES WERE SORTED BERRY BY BERRY ON A VIBRATING SORTING TABLE, WHICH ALLOWED THE GRAPES WHICH WERE NOT SUITABLE TO BE REMOVED (RAISINS, GRAPES WHICH WERE STILL TOO GREEN...).
- AFTER GENTLE CRUSHING, THE MUST HAD SOME SULPHUR ADDED TO IT AND WAS PUMPED TO A NEW VERY FINE GRAIN FRENCH OAK FERMENTATION VAT (QUERCUS PETRAEA).
- NUMEROUS PUMP OVERS AND PUNCH DOWNS WERE CARRIED OUT IN ORDER TO ACHIEVE IDEAL EXTRACTION OF COLOUR AND TANNINS.
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- A 4 TO 5 WEEK PERIOD OF MACERATION FOLLOWED ACCORDING TO THE CONDITIONS OF MATURITY OF EACH MUST.
- SPONTANEOUS MALOLACTIC FERMENTATION IN BARREL.
- AGED IN 40L VERY FINE GRAIN FRENCH OAK FERMENTATION VATS (QUERCUS PETRAEA) FOR 14-16 MONTHS.

THROUGHOUT 2008, DIVERSE TREATMENTS WERE CARRIED OUT IN THE “ESPECTACLE” VINEYARD

- IN FEBRUARY, WE TREATED THE WHOLE VINEYARD WITH SHEEP MANURE IN ORDER TO RE-ESTABLISH ORGANIC MATTER LEVELS IN THE SOIL DUE TO YEARS WITHOUT FERTILISING. WE ALSO PUT IN 2.000 SUPPORT POSTS FOR TRELLISING THE VINES, A VERY GOOD SYSTEM OF TRAINING THE VINES, WHICH COMPLETED THE SINGLE VINEYARD ESTATE.
- IN TERMS OF THE WEATHER, 2008 WAS A LOT COOLER THAN NORMAL (WITH THE EXCEPTION OF JANUARY AND FEBRUARY, WHICH WERE SLIGHTLY WARMER THAN AVERAGE) AND FAIRLY WET, WITH ABUNDANT RAINFALL DURING THE MONTHS OF MAY, JULY AND OCTOBER. IT ALSO SNOWED DURING THE MONTH OF DECEMBER. THIS RAINFALL, WHICH OCCURRED DURING THE VEGETATIVE CYCLE OF THE VINE, MEANT WE NEEDED TO CARRY OUT MORE INTENSIVE VINEYARD TREATMENTS IN ORDER TO ASSURE OPTIMUM GRAPE CONDITIONS FOR THE UPCOMING HARVEST. CAREFUL TRAINING AND PRUNING HELPED TO MAINTAIN VINES AND BUNCHES IN A PERFECT STATE.
- THE HARVEST TOOK PLACE ON 29th OCTOBER AND WAS OF EXCELLENT QUALITY. ANALYTICAL PARAMETERS OF THE MUST INDICATED A GENEROUS PROBABLE ALCOHOL CONTENT (15%) IN BALANCE WITH TOTAL ACIDITY (6,1 G/L OF TARTARIC ACID), WHICH IS EXCELLENT FOR GRENACHE.

- AFTER FERMENTATION AT A CONTROLLED TEMPERATURE IN A VAT OF THE VERY BEST NEW FRENCH OAK, FOLLOWED BY A LONG MACERATION AND A PATIENT AGEING OF THE WINE, IT WAS BOTTLED ON 9TH JUNE, 2010.

TASTING NOTE:

- ITS COLOUR IS SOMEWHAT MORE INTENSE THAN IN OTHER VINTAGES, YET IT MAINTAINS ITS CHARACTERISTIC VIOLET TONES WHICH ARE TRUE TO THIS WINE'S CURRENT YOUTH.
- AT FIRST IT APPEARS TO BE CLOSED, ALTHOUGH ITS NOSE HINTS AT UNCOMMON COMPLEXITY AND INTENSITY. LITTLE BY LITTLE IT OPENS UP AND EXPRESS ALL ITS RICHNESS. THE WINE'S ENERGETIC FRUITINESS DELIGHTS US WITH CLEAR NOTES OF RIPE FRUIT ALL WRAPPED IN PRECISE FLORAL TONES. VIOLETS, ORANGE BLOSSOM AND ESPECIALLY ROSES ARE MOST EVIDENT AND SATURATE OUR PERCEPTIONS. YEAR AFTER YEAR, ESPECTACLE SURPRISES US WITH ITS VERY UNIQUE PERSONALITY AND WITHOUT A DOUBT ITS RUGGED AND BEAUTIFUL TERROIR.
- MOUTH-WATERING, SMOOTH AND FRESH, YET VERY COMPLEX. SOFT TANNINS, RIPE BUT DEFINITELY EVIDENT, CARESS OUR PALATE, FILLING IT WITH MULTIPLE TACTILE AND AROMATIC SENSATIONS. AS ALWAYS, ITS UNUSUALLY LONG FINISH LEAVES US WITH AN ENDURING MEMORY OF THIS WINE.