

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: 15,2 %

TOTAL ACIDITY: 4,90 G/L (EXPRESSED IN TERMS OF TARTARIC ACID)

VOLATILE ACIDITY: 0,85 G/L (EXPRESSED IN TERMS OF ACETIC ACID)

TOTAL POLYPHENOLS INDEX (IPT): 53,00

REDUCING SUGARS: < 2,0 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.
- > 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 40HL VERY FINE GRAIN FRENCH OAK FERMENTATION VATS (QUERCUS PETRAEA) FOR 14-16 MONTHS.

TASTING NOTE:

- > WINE WITH A MODERATELY INTENSE RED COLOR, STILL EMBELLISHED WITH THE CHARACTERISTIC VIOLET TONES FROM ITS CURRENT YOUTH.
- > ITS AROMA IS SOMEWHAT CLOSED AT FIRST BUT AFTER SLIGHT AERATION IN THE GLASS, THIS VERY SPECIAL WINE SHOWS OFF NOTES WHICH MAKE IT CHARACTERISTIC YEAR AFTER YEAR. GRADUALLY, ITS COMPLEXITY INCREASES AND SUBTLE NOTES OF BLACKBERRIES COME FORWARD, SURROUNDED BY HINTS OF CITRUS ON A PLEASANT FLORAL BACKGROUND. AFTER A FEW MINUTES, ROSE PETALS AND ORANGE BLOSSOM, SO CHARCTERISTIC OF ESPECTACLE'S TERROIR, BECAME EVIDENT AND CAPTIVATE OUR SENSES.
- > ON THE PALATE, THIS WINE IS RICH AND FULL OF FRUIT. IT SHOWS PLEASANT TANNINS AND IT GREAT VOLUME CARESSES THE PALATE, FILLING IT WITH PLEASANT SENSATIONS. AS EVERY YEAR, THIS WINE GROWS ON THE PALATE AND ASTONICHES US BY ITS LENGTH.
- > ONCE AGAIN, ESPECTACLE SURPRISES WITH ITS STRONG PERSONALITY, A RESULT, WITHOUT ANY DOUBT, OF ITS ABRUPT AND BEATIFUL TERROIR