



2013
RENÉ, ISABELLE, CHRISTOPHER, CHARLOTTE, FERNANDO, MARTA
ESPECTACLE
DU MON SANT
DENOMINACIÓ D'ORIGEN

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: 15,5 %

TOTAL ACIDITY: 4,7 G/L (EXPRESSED IN TERMS OF TARTARIC ACID)

VOLATILE ACIDITY: 0,62 G/L (EXPRESSED IN TERMS OF ACETIC ACID)

REDUCING SUGARS: 0,38 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:

- ITS COLOR IS SHINY RED WITH A VERY CLEAR PRESENCE OF PURPLE HUES CHARACTERISTICS OF HIS CURRENT YOUTHFULNESS.
- ITS AROMA, FROM THE BEGINNING, IS INTENSE, COMPLEX AND SUGGESTIVE. INITIALLY CAPTIVATES US WITH SUBTLE NOTES OF FRESH PLUMS SURROUNDED BY MEMORIES OF BLACK BERRIES AND A DISCREET TOUCH OF SPICES. GRADUALLY, ITS AROMA GROWS AND DEVELOPS ALL THE RICHNESS THAT CHARACTERIZES THE EXCLUSIVE TERROIR OF THIS GREAT WINE. THE ROSE, THE VIOLET AND THE ORANGE BLOSSOMS EMERGE FROM THE BOTTOM OF THE GLAS TO CREATE A CAPTIVATING FLORAL AROMA.
- LIKE IN PREVIOUS VINTAGES, THIS WINE SHOWS GREAT CONCENTRATION BASED ON THEIR MOUTHFEEL AND ESPECIALLY ITS EXTRAORDINARY AROMATIC RICHNESS. ITS SURPRISING TEXTURE GROWS PALPABLY ON THE PALATE LEAVING A VERY LONG AND PLEASANT MEMORY.