



#### 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: 4,6 G/L (EXPRESSED IN TERMS OF TARTARIC ACID)

VOLATILE ACIDITY: 0,67 G/L (EXPRESSED IN TERMS OF ACETIC ACID)

REDUCING SUGARS: 0,49 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 DISCREETLY INTENSE RED COLOR IN WHICH THE VIOLET NUANCES TYPICAL OF ITS CURRENT YOUTH STILL STAND OUT.
- INITIALLY ITS AROMA IS SOMEWHAT CLOSED, ALTHOUGH AFTER A SLIGHT AERATION AWAKENS AND SHOWS CLEAR NOTES OF VERY RIPE BLACK FRUITS SURROUNDED BY A DISCRETE SPICY BACKGROUND AND ESPECIALLY ALL THE CHARACTERISTIC FLORAL NOTES OF THIS PARTICULAR WINE (ROSES AND ORANGE BLOSSOM).
- ON THE PALATE IT SHOWS UNCTUOUS AND OPULENT. A DISCREET TANNIN CARESSES THE PALATE FILLING IT WITH FRUIT, FRESHNESS AND MINERAL NOTES. AS ALWAYS, ESPECTACLE GROWS AFTER SAVORING IT SHOWING ITS PERSISTENCE SO PERSONAL AND CHARACTERISTIC OF ITS UNIQUE VINEYARD.