



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: 16 %.

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

VOLATILE ACIDITY: 0,66 G/L (EXPRESSED IN TERMS OF ACETIC ACID).

REDUCING SUGARS: 1 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 RED COLOUR, SOMEWHAT MORE INTENSE THAN IN PREVIOUS VINTAGES, STILL PRESENTS THE BLUISH HUES OF ITS CURRENT YOUTH.
- ITS AROMA IS INTENSE AND COMPLEX. INITIALLY IT SURROUNDS US WITH NOTES OF BLACKBERRIES AND VERY RIPE PLUMS ALL SURROUNDED BY A BACKGROUND OF FIG BREAD. A SPICY ENVIRONMENT APPEARS LATER TO SHOW THE FLORAL REMINISCENCES OF ROSES AND ORANGE BLOSSOM SO CHARACTERISTIC OF THIS UNIQUE WINE.
- THE PALATE IS MORE INTENSE THAN IN PREVIOUS VINTAGES. ITS TANNIN CARESSES THE PALATE AND COVERS IT WITH FRUITINESS. ITS AROMATIC RICHNESS APPEARS IMMEDIATELY AND INCREASES AFTER ITS PASSAGE THROUGH THE MOUTH LEAVING US A VERY LONG MEMORY.