



# TORRE del VEGUER

des de 1888

## ECLECTIC 2015

Torre del Veguer's red wine par excellence.

### Vineyard

Mas de les Catalunyes 1994, variety Petite Syrah, Viña del Pou 1997 y Canal del Foix 2002, variety Cabernet Sauvignon. All these vineyards are wire-trained and orgànic since 2016.

Torre del Veguer vineyards are oriented to south, to Mediterranean Sea, on calcareous soils formed by quaternary floods, with sandy texture and very low organic material content. All plots surround the winery, closer than 800 meters.

### Vintage 2015

Harvest 2014 finished with 50 Liters of rain between 14th and 16th of September. During November it rained 74 L. which helped to increase the water capacity of the vine. Winter was cold with an average of 8°37°C, one degree less than last year, and a minimum of -3°C, condition that helped the vine to have an excellent resting period.

Spring was very dry, with only 57 L of rain, and very warm, on May 14th it was the maximum temperature of 33°C, which supposed a record for this month. The absolute maximum was on July 4th with 35°5°C. The budding date was like previous year and one week before compared to 2013, starting on March 18th for Muscat and Malvasia and ending on April 4th with Cabernet Sauvignon. The rains of March helped the vine to have a good beginning of metabolism. Furthermore, our high-altitude vineyard in Bolvir de Cerdanya (Girona, 1.200 m) budded on May 1st. The ripening of the grapes occurred between June 27th and July 20th in Penedès.

The most important period of the year, the harvest, began on August 25th, 5 days later than the average of last 10 years and finished at Penedès on October 6th with Muscat late harvest. At Bolvir de Cerdanya we harvested on October 16th.

To sum up 2015 vintage has been very dry with only 400 L of rains and with a surprising snowing on February 4th. The spring was very warm and dry so the harvest was supposed to be early but finally was delayed due to excessive heat. The grapes were harvested in perfect sanitary conditions and with an optimum maturation point.

### Vinification

Handpicked harvest in 20kg crates, quickly transferred to winery and decrease of grape's temperature in a cold room for 24 hours, with the aim to make a cold continuous vinification.

Soft pressing at low pressure, with yields around 50% and only vinifying with first quality must. Alcoholic fermentation per plots in stainless steel tanks of 5.000 L and 10.000 L at controlled temperature of 22°C during 9 days.

Ageing in selected French and American oak barrels, only a part of it, for preservation of fresh and fruity aromas of the wine. Low use of SO2 during wine making.

**Alcohol degree** 13,9 % Vol.

**Acidity** 5,4 g/L tartaric acid

**SO2** 67 mg/L

**Varieties** Cabernet Sauvignon and Petite Syrah. Harvest on September 8 th and 12th of 2015 respectively.

**Tasting Note** Intense red cherry colour.

Red berry forest fruits aromas with dashes of chocolate and vanilla coming from the ageing in oak barrels. Also shows notes that recalls red pepper, aromatic dry Mediterranean herbs, such as white pepper. On the palate is round with a great balance between acidity and alcohol. It's a modern wine, sappy, with a fresh and vertical aftertaste, slightly mentholated.

Pairs well with lots of traditional local cooks: from a canelons Rossini to a boletus "fricandó", passing by steak tartar, cheese lightly aged and till a good local salad called "xató".

