

## ***Raïms de la Immortalitat 2013***

The red wine signed by our friend and artist Salvador Dalí.

This label reproduces a drawing of the famous artist Salvador Dalí, which title gives the name to the wine: Raïms de la Immortalitat (Grapes of Immortality). In words of the painter "symbolize the immortality contained in the biological suspension". Vintage 2015 and following our philosophy of maximum quality, we vinified 1.000 bottles of this wine that come from the selection of the best grapes of our estate.

### **Vineyards**

Viña Del Pou 1990 y Viña Canal del Foix 2002, variety Cabernet Sauvignon. Viña de Mas de les Catalunyes 1994, variety Petite Syrah.

Oriented to south, to the Mediterranean Sea, on calcareous soils formed by quaternary floods, with sandy texture, shallow, extremely calcareous and with very low organic material content. The plots surround the winery, closer than 400 m. of distance.

### **Vintage 2013**

After the 2012 agricultural year with low precipitation level (435L/m2), the September 20th rain (75L/m2) helped to reactivate the plants and to have a good drying-out period. The leaves fell at the end of November, after rains of 136L/m2, which were important to increase the water capacity of the vine.

It was a cold winter, with an average temperature of 9.5°C and lows of -3.8°C, enabling the plant to have a good long winter resting period. The rainfalls during this season, mainly in March, were of 176 L/m2.

Budding arrived early, with the spring; started on March 24th with Muscat and continued with Xarel.lo on March 30th. The precipitations of the month contributed to a good beginning of the vine's metabolism.

A fresh and dry end of spring and a short meteorological summer caused a slow vegetative development. The heat did not arrive to our vines until July.

Torre del Veguer harvest started on August 14th, 7 days before the average of the last 10 years. During the summer few heat strokes were given, with a moderated average temperature of 23,4°C and maximum of 36,4°C, with remarkable precipitations between September 7th and 11th (40L/m2).

The harvest finished on October 2nd with the Cabernet Sauvignon, 18 days later than last year, with very satisfying ripening and sanitary results.

### **Vinification**

Handpicked harvest in 20kg crates, quickly transferred to winery and decrease of grape's temperature in a cold room for 24 hours, achieving 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 1.000L at controlled temperature of 21°C for 10 days.

Ageing in selected French and American oak barrels medium toasted for 15 months approximately. Low use of SO2 during wine making.



**Alcohol degree** 14 % Vol.

**Acidity** 7 g/L tartaric acid

**SO2** 44 mg/L

**Varieties** 90% Cabernet Sauvignon, 10% P. Syrah. Harvest on September 31st and 12th respectively.

**Tasting Note** Intense red color with brick-red glints. Good presence of legs.

Ripen aromas of caramelized fruit, along with fresh balsamic notes with a background of black liquorice and a dash of coffee and toffee.

Full bodied, very long aftertaste on the mouth and very structured thanks to the sweet tannins given by the French oak. Matches perfectly with meat and game stews, as well as all blue cheese and matured cheese.

