



Cabernet Sauvignon – Syrah – Garnacha negra

Alc. Vol: 13,84% **Acidity:** 6,01 g/L tartaric **PH:** 3,54

Vineyard

Vinya del Pou 1997 and Canal del Foix 2002, Cabernet Sauv.
Mas de les Catalunyes 1994, Syrah.
Can Pares 2013, Garnacha Negra

Located in Sant Pere de Ribes, within the Garraf mountains, under the DO Penedès certification. Southeast orientation, sandwiched between the Mediterranean Sea (4km) and the mountain peak of Montgrós, in the eastern corner of the Natural Park of the Garraf.

Terroir

Calcareous soils formed by Quaternary rainfall, extremely calcareous in texture, deep and with a very low content of organic matter. Mild Mediterranean climate with great marine influence. 4,800 hours of sunshine per year.

Tasting notes and food pairing

Bright yellow pale colour. Clean and intense aroma, with appreciable mineral notes like Iodine and Salt due to our proximity to the Sea. Also are found aromas of Mediterranean herbs such as fennel and thyme, as well as white fruit and peach. Well-balanced, crispy, with a nice acidity that provides freshness and long aftertaste. It is a round and complex wine, specially due to the ageing in amphoras. Its salt and iodine recall the Mediterranean Sea, only 4km away from this plot. Suitable with all kind of seafood such as oysters, as well as white fish. It also matches perfectly with creamy cheeses like Brie.

Vintage of 2017

In this vintage we gained back the seasons of the year, maybe due to less traffic and less industrial activity. The autumn was cool and the cold arrived in January. On the 18th we registered the lowest minimum temperature of 2°C and the weather front “Gloria” also arrived. The month of February was quite hot and for that reason, budding happened 2 to 3 weeks earlier than normal starting on the 25th with the Red Xarel·lo. The 27th of March saw frost in the higher parts of the Penedès and in La Cerdanya. April and May were quite wet months – between the 17th and 21st April we had 156L/m² and on the 17th May there was an important hail storm. With summer came the hot weather, but it was generally quite mild. The harvest began on the 6th August and we finished on the 17th September. Overall, the harvest was 9 days earlier than average and with a reduction of over 50% because of the Oidium.

Harvest and vinification

Manual harvest in boxes of 20kg with the grapes coming exclusively from our own estate. De-stemmed and softly pressed to obtain the free-run juice. Fermented per plots in stainless steel vats. Aged on its lees for 4 months and in clay amphora for 7 months.

Certificates



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