



Garnacha negra – Syrah

Alc. Vol.: 13,56% **Acidity:** 5,8g/L tartaric **PH:** 3,28

Vineyard

Can Pares 2013, Garnacha
Mas de les Catalunyes 1994, Syrah.

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.

Terroir

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Tasting notes and food pairing

Clear, ruby red colour. On the nose there are fresh, black and red fruit aromas (black plum and cherry) and wild fruits like blueberry, blackberry and honeysuckle. It also shows suggesting notes of spices like white pepper and cloves. In the mouth it's fresh, velvety and rounded thanks to its time in ceramic amphorae. Recommended for all types of red meat and none-fatty white meats. It pairs especially well with oxtail in a wine reduction.

Vintage of 2019

2019 vintage droughts in Garraf were of 565 L/m2, and 846L/m2 in 2018, being the rainiest year since 1999. Autumn was very rainy, in contrast winter was extremely dry, without droughts. Before spring arrival started vine's sprout, Malvasia de Sitges and Xarel·lo Vermell sprouted all between March 10th and 12th. At the Pyrénées, Riesling sprouted on April 29th and Pinot Noir on May 14th. July started with an historical heat wave, but thanks to the proximity to the sea of our Massís del Garraf vineyards or the 1.200m altitude of our vineyards at Pyrénées, the affectation was not relevant. We began harvesting on August 15th and finished on September 24th in Massís del Garraf. At Pyrénées we harvested on October 25th, 70 days later than beginning.

Harvest and vinification

Manual harvest in boxes of 20kg with the grapes coming exclusively from our own estate. De-stemmed and prefermentative maceration for better aromatic extraction. Fermented by plots in a medieval stone winepress. Aged in 700L ceramic amphorae for a minimum of 8 months.

Certificates



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