

# LLUM DEL CADI 2019 PINOT NOIR



TORRE DEL VEGUER



## Pinot Noir

**Alc. Vol.:** 12,51%    **Acidity:** 5,16 g/L tartaric    **PH:** 3,53

## Vineyard

**El Llagunar, 2008, Pinot Noir**

**Els Platers, 2018, Pinot Noir**

Located in Guils de Cerdanya, in the Catalan Pyrenees at 1,200 m above sea level. Southwest orientation, located between the Natural Park of Cadí-Moixeró and the Nordic ski station of Guils-Fontanera.

## Terroir

Low calcareous soils with a sandy-loam texture, deep and with a high content of organic matter. High mountain climate with high annual insolation. It is the widest valley in Europe at 1,200 m above sea level.

## Tasting notes and food pairing

Bright red color. The nose gives notes of red fruits such as cherry, and exotic fruits such as pomegranate. The palate is delicate, fluid, rather narrow, but its pleasant acidity makes it very persistent in the mouth. It matches excellently with grilled red meat, such as sirloin steak and entrecôte, white meat such as rabbit, and also oily fish and light starters.

## Vintage of 2019

2019 vintage droughts in Garraf were of 565 L/m<sup>2</sup>, and 846L/m<sup>2</sup> 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 harvested in 20 kg. boxes with grapes coming exclusively from our estate. Destemming and pre-fermentation maceration for greater extraction of aromas and colour. Winemaking with the philosophy of the minimum human intervention. Aging in French oak barrels of 500L between 1 and 4 years during a period of 6 to 8 months.