

# ECLECTIC 2018



TORRE DEL VEGUER

🍇 Cabernet Sauvignon – Syrah – Garnacha tinta

**Alc. Vol:** 13,44%    **Acidity:** 6,17 g/L tartaric    **PH:** 3,55

## Vineyard

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

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

Intense cherry colour. Appear aromas of red berry forest fruits with dashes of chocolate and vanilla due to the ageing in oak barrels. Also shows notes that recall red pepper, aromatic dry Mediterranean herbs. 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* to a *boletus fricandó*, passing by steak tartar, also a nice local salad called *xató* and medium aged cheese.

## Vintage of 2018

Annual rains of vintage 2018 were of 565 L/m<sup>2</sup>, higher than 2017. Even though autumn of 2017 was the driest of 21st century and the 3rd driest since 1965 and at the end of this season it arrived a very remarkable arctic cold wave. February was very rainy and cold, and in March the temperatures were very low including snow at sea level. With the spring arrived the vine sprout and started a new biologic cycle. March 20th sprouted the white grape varieties Malvasia de Sitges and Muscat. Summer was mild and dry, and harvest started weeks later than previous vintage. Harvest began with Muscat on August 17th, after Malvasia de Sitges and Garnacha between September 25th and October 3rd, ending as usual with Cabernet Sauvignon.

## 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

