

JERONIMUS 2021



TORRE DEL VEGUER



 **Garnacha tinta**

Alc. Vol.: 14,21% **Acidity:** 5,68 g/L tartaric **PH:** 3,50

Vineyard

Can Pares 2013, Garnachatinta

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

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

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 red wine reduction.

Vintage of 2021

Autumn was fresh and rainy, conditions that helped to increase the hydric capacity of the vine and secure a correct winter resting. Winter was cold and rainy as well, with historic snowfalls in Spain in January, and of course in our high mountain vineyards in the Pyrénées. The intense winter cold helped us to clean diseases of the vineyard. Spring arrived at our vineyards in Garraf on March 14th, 7 days before official spring equinox. The sprout was 7 days later than 2020 and in the average of last 10 years. Spring and summer were dry, with less than 60L of rain till middle of September, fact that provoked healthy and light grapes. Harvest, which is done 100% by hand, in Penedès started on August 9th and finished on September 15th. At la Conca de Barberà we harvested on September 28th, and in the Pyrénées on October 24th and 25th, 2 months and a half later than beginnings. The grape quality was excellent, for a very promising 2021 vintage.

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

