

RAÏMS DE LA IMMORTALITAT 2017



TORRE DEL VEGUER



Cabernet Sauvignon

Alc. Vol.: 14,47% **Acidity:** 6,41g/L tartaric **PH:** 3,42

Vineyard

**Del Pou, 1997; Canal del Foix, 2002. Cabernet Sauvignon.
Mas de les Catalunyes 1994. Syrah**

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 red colour with red-brown hints.
Complex aromas of ripe fruits and marmalade blended in with black fruits of the forest. Smooth in the mouth with a long run and good structure thank to the sweet tannins given to it by the French oak. Adequate to taste with meats and game stews, as well as fatty meats. It also pairs with cured cheeses, blue cheese and chocolate.

Vintage of 2017

The farming year started with a rainy autumn, 220L of water between October and December, important for the winter resting of the vines. Malvasia de Sitges was the first grape variety to bud on March 8th, Muscat and Xarel.lo March 14th, and the red grapes of Grenache, on April 5th. At Massís del Garraf spring was quite dry with only 77L/m² of rain and the warm temperatures arrived at the beginning of June. Summer was hot and dry with only 28L of H₂O, and the vines suffered a desert heat wave that lasted for 3 days at the beginning of August. Previous conditions produced a yield decrease between 20% and 25% and an extraordinary advanced harvest starting and finishing 10 days before average. Muscat was the first to be picked on August 7th and finished on September 12th with Xarel.lo and Grenache.

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. Aged in first, second and third year French oak barrels of 300 and 500L for a minimum of 18 months.

Certificates

