

## Brau de Bot Ull de Llebre - Tempranillo 2014

Style: full bodied and fruity

Grapes: 95 % Ull de Llebre (Tempranillo), 5 % Merlot

Harvest: picked by hand and by machine

Region: Terra Alta, Southern Catalonia

PDO: Catalunya

### Ull de Llebre's vineyards and viticulture at Agrícola Sant Josep:

Location: Bot, Batea, Caseres, Gandesa and Horta de Sant Joan

Surface area: 34.5 ha Vineyard's age between 4 and 27 years old

Growing and conduction system: conventional agriculture; double Royat wire trained & traditional bush vines

Production: 9.336 bot. x 750 ML

Stopper: 38 x 24 mm, micro granulated cork

Alcohol content: 13.7 % by Vol.

Total acidity: 4.2 gr. / L

Total sugar: 0.12 gr. / L

Total Sulphur Dioxide: 47 Mg / L

Tasting notes: it shows a very characteristic red colour with purple glints. It is fresh, slightly fruity (red and dark fruits) and spicy, full bodied with rich tannins that show a unique tactile feeling on the palate. Storage and serving suggestions: under good storage conditions, this wine will maintain its characteristics for its first two years. Serve at 16 °C.

*Ull de Llebre is the first varietal wine elaborated by Agrícola Sant Josep at the 90's. Even though it is not a native variety in the Mediterranean viticulture, its expression at the vineyards and at the winery has been recognized. Ull de Llebre is vinified by controlling the fermentation temperature between 24 - 28° and a ten day maceration process. A part of the wine is obtained through thermovinification at the pre-fermentation stage. Following the malolactic fermentation and stabilization treatments, the wine is bottled during the Spring.*

