

Clot d'encís red 2015

Style: full bodied and fruity red wine

Grapes: 59 % Red Grenache, 30 % Syrah, 11 % Carignan (Samsó)

Harvest: picked by hand Grenache and Carignan, Syrah by machine

Harvesting date: Syrah, September 12th - 19th 2015; Red Grenache, September 16th - 19th 2015; Carignan, September 25th - 26th 2015

Region: Terra Alta, Southern Catalonia PDO: DO Terra Alta

Production: 160.000 bot. x 750 ml

Stopper: Agglomerated body with a disc of natural cork at each end, 44 x 24 mm

Alcohol content: 13.80 % by Vol.

Total acidity: 5.1 gr. / L

Total sugar: 0.11 gr. / L

Total Sulphur Dioxide: 49 Mg / L

Tasting notes: red colour with purple glints. It is fruity and varietal wine with fine hints of terroir aromas (Mediterranean woods). On the palate is full-bodied, fruity and luscious.

Storage and serving suggestions: under good storage conditions, this wine will maintain its characteristics at least up to late 2017. Serve between 14° and 16° C.

Ever since we started this line with the 1996 harvest, the Clot d'encís wines have conjured up the unique landscapes surrounding the town of Bot, offering a modern expression of wine-making traditions and the Agrícola Sant Josep winery's commitment to quality. This wine is produced using those varieties of red grape best adapted to our environment – among which the red Grenache takes pride of place. Vines are selected for their moderate production and optimum conditions of ripening and health. The traditional Samsó (Carignan) and Syrah grapes usually make up the rest of the blend. Both the red Grenache and the Samsó are harvested by hand. Each variety of grape is then processed separately using traditional vinification methods under controlled conditions and a maceration time between eight and fourteen days. Following the malolactic fermentation, the varietals are tasted and the final blending carried out accordingly. The wine is left to settle gently before being bottled in the following springtime.

