

## Clot d'encís special cuvee "classic" red 2020

Style: full bodied and fruity red wine

Grapes: 80% Grenache, 20% Carignan

Harvest: manual and mechanical, from selected vineyards

Harvesting date: Grenache from 5<sup>nd</sup> to 14<sup>th</sup> September; Carignan from Sep. 24<sup>th</sup> to 29<sup>th</sup>

Region: Terra Alta, Southern Catalonia

PDO: DO Terra Alta

Bottling date: April 2021

Production: 5,647 bot. x 750 ml

Stopper: screw-cap

Alcohol content: 13.78 % by Vol.

Total acidity: 4.5 gr. / L

Total sugar: 0.6 gr. / L

Tasting notes: Red colour with purple glints. Fruity and varietal wine with fine hints of terroir aromas (Mediterranean woods). On the palate it's fruity and texture and body are well-balanced. Soft and versatile.

Storage and serving suggestions: under good storage conditions, this wine will maintain its characteristics during the first three years after bottling date. Serve fresh (14° C).

Awards:

**2020: Bronze at Decanter World Wine Awards 2021**

**2019: Gold Medal at Grenaches du Monde 2020**

**2019: Bronze at Decanter World Wine Awards 2020**

**2019: 9,47 p. Guia de Vins de Catalunya 2021**

**2018: Best young wine Terra Alta PDO 2019**

Clot d'encís special selection red proposes a current and worked version of the most typical blend of local reds: Grenache and Carignan. It is made from the production of selected vines for their moderate yield and a perfectly healthy vintage. The harvest is mostly done by hand and some by machine. Both varieties are made separately with a traditional vinification under controlled conditions and with 8 to 14 days of maceration process. Once the malolactic fermentation is finished we taste every wine to decide the best blend. It is gently stabilized and bottled in an only lot.

