

Llàgrimes de tardor *crianza* 2013

Style: Full bodied and firm red wine

Grapes: 33 % Red Grenache, 27 % Carignan, 21 % Cabernet Sauvignon, 19 % Syrah

Harvest: Syrah and Cabernet were picked by hand and by machine

Barrels: French oak, 225 L, from 1 to 5 years old

Aging in barrels: 12 months and at least 6 months in the bottle

Region: Terra Alta, Southern Catalonia

PDO: DO Terra Alta

Bottling date: from 15th to 25th May 2015

Production: 69.552 bot. x 750 ml

Stopper: natural cork, 44 x 24 mm

Alcohol content: 14.1 % by Vol.

Total acidity: 5.6 g/l

Total sugar: 0.40g/l

Total Sulphur Dioxide: 73 mg/l

Tasting notes: It shows an intense red colour and classic nose of traditional Red Grenache fruity aromas with fine and typical hints from aging and terroir. It is full-bodied and rounded with very fine tannins.

Storage and serving suggestions: Under good storage conditions it will preserve its characteristics at least up to 2020. It is not necessary to decant. Serve cool (15° C).

This wine is mostly made from Red Grenache and Carignan traditional vines spread over about one hundred and fifty small plots with a total surface of 62 ha. The average age of the plants is over thirty-two years old and cultivated with traditional methods typical of Mediterranean viticulture. The high oenological value of these vineyards is explained by its regular and moderate production (less than 5,000 kg/hectare), its non compacted fruit with small grapes and its balanced and homogeneous ripening of the fruit. The rest of the wine comes from Syrah grapes and in a much smaller amount from Cabernet Sauvignon. The varieties are vinified separately following traditional methods under controlled conditions. The wine is then blended, clarified, filtered and bottled.

The Llàgrimes de tardor crianza red wine is note-worthy for its varietal features, dominated by traditional vines, a careful production and an aging process in the bottle significantly longer than that of a conventional "crianza" wine. We have produced this wine since 1996 under the Protected Designation of Origin Terra Alta.

