

## Llàgrimes de tardor reserva Great Vintages 2016

Style: aged full bodied red

### Viticulture

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

Grapes: 55 % Grenache, 20 % Carignan, 20 % Syrah, 5% Cabernet Sauvignon

Vineyard's age: 25 years old

Growing and conduction system: both Grenache and Carignan conventional agriculture, mostly dry grove and traditional system. Syrah and Cabernet Sauvignon wire trained (cordon Royat) with irrigation system

### About 2016 vintage

Harvest yield: 4,500 – 6,000 kg/ha

Local weather from October to September: 15.3° average temperature and 221 mm of rain per square metre. It is a dry harvest with poor rains. Fresh spring and hot summer. There was a moderated growth in the grapevines. As a result we had no severe hydric stress and a perfect ripening of the grapes. It is an outstanding vintage.

### Elaboration

Harvest date: Syrah on September 9; Grenache from 12<sup>th</sup> to 14<sup>th</sup> September; Cabernet Sauvignon 29<sup>th</sup> and 30<sup>th</sup> September and Carignan on October 1<sup>st</sup>

Manual harvest. Syrah and Cabernet Sauvignon by machine

Vinification: fermentation at controlled temperature in inox vats

Aging in barrels: 12 months

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

Bottling date: June 2018

Production: 7.200 bot. x 750 ml

Stopper: natural cork, 44 x 24 mm

Alcohol content: 14.36 % by Vol.

Total acidity: 5.2 g/l expressed in tartaric acid

Total sugars: 0.24 g/l

Storage and serving suggestions: peak drinking: 2020-2026. Natural sediments may appear during its 5<sup>th</sup> year, being necessary to decant it. Serve between 14° and 16° C.

