

Llàgrimes de tardor Magnum 2013

Style: Full bodied and firm red wine

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

Harvest: Syrah and Cab Sauv 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: 2.510 bot. x 1500 ml

Stopper: natural cork, 44 x 25 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 a very intense red colour and on the nose it is fresh with typical hints from traditional ageing. Over time it will gain smoothness and complexity.

Storage and serving suggestions: under good storage conditions, this wine will preserve its characteristics up to 2020. Serve at 15°. It is not necessary to decant.

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.

This is the second vintage of Llàgrimes de tardor red wine to be bottled in Magnum bottles. It allows a slower aging and offers an ideal product for large celebrations.

