

## Llàgrimes de tardor magnum 2017

Style: Full bodied and firm red wine

Grapes: 51 % grenache, 29 % carignan, 16% syrah and 4% cabernet sauvignon

Harvest: By hand. Both syrah and cabernet by machine

Harvesting dates: Grenache from 28<sup>th</sup> to 30<sup>th</sup> August; Carignan 8<sup>th</sup> and 9<sup>th</sup> September; Syrah from 21<sup>st</sup> to 23<sup>rd</sup> August and 12<sup>th</sup> and 13<sup>th</sup> Cabernet sauvignon

Traditional terms: aged wine

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: June 2019

Production: 1.364 bot. x 1500 ml

Stopper: natural cork, 44 x 25 mm

Alcohol content: 14.54 % by Vol.

Total acidity: 5g/l expressed in tartaric acid

Total sugar: <0.5g/l

Tasting notes: It shows a very intense red colour and on the nose it is fresh with typical hints from traditional ageing and environment. On the palate it is nice and wide and fine matured tannins.

Storage and serving suggestions: under good storage conditions, this wine will preserve its characteristics up to 2025. Serve cool (15° C).

*This wine is mostly made from Grenache and Carignan traditional vines spread over about one hundred and fifty small plots with a total surface of 60 ha. The average age of the plants is over thirty 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 and Cabernet Sauvignon grapes. The varieties are vinified separately following traditional methods under controlled conditions. The wine is then blended, clarified, filtered and bottled. The wine resulting from this process is Llàgrimes de tardor crianza that is mostly sold in ¾ liter bottles since the 1996 harvest. The 2015 vintage is the fourth one that has been bottled in the magnum bottle (1.5 liters), a format that allows a slower process of aging in the bottle and a great ally for celebrations that have many guests at the table.*

