

## Llàgrimes de tardor Reserva 2008

Style: Full bodied and soft red wine

Grapes: 58 % Red Grenache, 26 % Carignan, 15 % Syrah, 1 % Cabernet Sauvignon

Harvest: Syrah and Cab Sauv were picked by hand and by machine

Traditional terms: Reserva

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

Aging in barrels: 12 months and at least 24 months in the bottle

Region: Terra Alta, Southern Catalonia

PDO: DO Terra Alta

Bottling date: March 2010

Production: 5.040 bot. x 750 ml

Stopper: natural cork, 44 x 24 mm

Alcohol content: 14.2 % by Vol.

Total acidity: 5.5 g/l

Total Sulphur Dioxide: 68 mg/l

Tasting notes: It shows a very intense red colour. It is a complex, strong and persistent red wine.

Storage and serving suggestions: under good storage conditions, this wine will preserve its characteristics up to 2017. Serve between 15° and 16° C. 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.*

*The 2007 harvest was one of the best of the last decade in the Terra Alta region; thus our decision to produce a small part of the 2007 Llàgrimes de tardor Crianza wine as a Reserva. The evolution of this red Reserva now offers a somewhat less Mediterranean wine, more complex and longer-lasting than the classic Llàgrimes de tardor "Crianza".*

