

## Plana d'en Fonoll Selection long aging red 2008

Style: full bodied, powerful and firm red wine

Grapes: 54 % Syrah, 23% Carignan, 15% Cabernet Sauvignon, 8% Grenache

Region: Terra Alta, Southern Catalonia PDO: DO Catalunya

Harvest's weather from October to September:

	Average	2008
Temperature, ° C	15	13.7
Rainfall, mm	415	794

Traditional terms: aged in oak barrels

Barrels: New French oak, 225 L

Aging time in oak: 12 months

Bottling date: March 2010

Production: 4,494 bot. x 750 ml.

Stopper: natural cork, 44x24 mm.

Alcohol content: 13.95 % by Vol.

Total Acidity: 5.8 gr/ l, expressed in tartaric acid

Tasting notes: it shows a very deep cherry colour. It presents a fine and complex nose. On the palate it is fresh, with soft tannins and a lingering finish.

Peak drinking: late 2023

Awards: **Gold medal at Vinari 2014 to best Catalan red; Silver at Decanter World Wine Awards 2021**

Storage and serving suggestions: Due to the treatments and the long aging of this wine, it may be appear natural sediments. Before serving it, it may be necessary either to decant it or to keep the bottle upright during at least 1 hour. During the first years (2019-2020) decanting it will offer a better aromatic expression. Serve cool at 16°C and enjoy it slowly.

It was during 2004 when the selection of this quality started, with Carignan from traditional low yields vineyards as the main character. Carignan is an extremely delicate vine plant but with an excellent quality for long aging wines. Syrah, Cabernet Sauvignon and Grenache are generally the other grapes to complete this wine. Cool and very wet 2008 vintage was not good, in general, for Carignan vines. That's the reason by the final blend only includes a 23% of this grape. All of them are elaborate and aged separately until, after tasting them, we select the best barrels from each grape variety and harvest. After this selection, we blend it and immediately a soft natural filtering is made in order to preserve all of the wine's structure and hints.

