

VARIETIES

100% Petit Verdot

VINEYARDS

The 4-hectare plot of Petit Verdot is planted at an altitude of 700 meters above sea level. Hard limestones, marls and clays soil are characteristic of the terroir and copes with the slow maturation of this varietal, allow to obtain wines with a very characteristic mineralization and well coloured that represent perfectly our "terroir". The production of this vineyard is just under 8,000 kg/hectare.

WINEMAKING AND AGEING

The harvest carried out in the early hours of the day allows a better cold maceration, at temperatures around 14°C during 4 or 5 days. Then the alcoholic fermentation takes place in temperature controlled tanks together to various "delestage" processes. Wine is produced without pressing the grapes, and then it is taken directly to French oak barrels where it undergoes its malolactic fermentation and where it will rest for a minimum of 6 months.

PRODUCTION

20,000 bottles

TASTING NOTES

Very lively and attractive cherry red colour. Intense fruit aromas, blackberries that combine with hints of spices modified by its ageing in barrels. In mouth it shows its complexity, with a large volume. Persistent and long finish.

PAIRING AND CONSUMPTION RECOMMENDATIONS

Grilled red meat, roasts, spicy cuisine and cheeses.

Recommended serving temperature of around 18 °C.

ANALYSIS

Alcohol %: 14.0 Total acidity: 5.1 g/l tartaric

Total sulphur dioxide: 80 mg/l Residual sugar: 2.0 g/l



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