

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 clay 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 is done manually in boxes of no more than 15 kilos and immediately transported to the winery. Cold pre-fermentation maceration at temperatures around 14°C that lasts about 4 or 5 days. Then, alcoholic fermentation process begins, in controlled temperature tanks and following several "delestage" processes. Without pressing the grapes, the wine goes directly to new French oak barrels where it undergoes its malolactic fermentation and where it will rest a minimum time of 12 months for ageing.

PRODUCTION

5,000 bottles

TASTING NOTES

Intense cherry red colour, great aromatic complexity, it shows earthy fragrances, wild herbs and licorice. In mouth it is powerful and pleasant thanks to very ripe tannins.

PAIRING AND CONSUMPTION RECOMMENDATIONS

Roasts, soups and creams, BBQ and fatty fish.

Recommended serving temperature of around 18 °C.

ANALYSIS

Alcohol %: 13.5 Total acidity: 5.2 g/l tartaric

Total sulphur dioxide: 80 mg/l Residual sugar: 2.6 g/l

