

1902 2016

Centuries-old Carignan. Moderation. Deepness. Freshness.

Tasting note

“The 2016 has a powerful nose (which is not so far from those from Doix of that same year) with floral notes mixed with notes of damp graphite and slate, and a touch of bark and earth topped off with aromatic herbs that are reminiscent of the Priorat. Abundant tannin is found in the mouth, with a slight dustiness and the electric freshness of the year.”

The Wine Advocate – August 2019

97 Guia Peñín 2021 – September 2020

97 Luis Gutiérrez – August 2019

Varieties: 100% from 115-year-old Carignan vines.

Soil: Hills of “llicorella”, Paleozoic laminar slate, at an altitude of 350-450 meters above sea level. Yields of 300 g grape/vine.

Climate: Mediterranean with a continental trend. High thermal contrast between night and day.

Elaboration: Certified organic viticulture. Harvesting by hand into 10 kg crates. Grape by grape classification using a double selection table. Fermentation of destemmed grapes in stainless steel tanks finished in wood.

Aging: 16 months in a new barrel of French oak.

Bottling: 984 bottles in April 2018 without clarification or filtration.

Alcohol content: 14,5% vol. **pH:** 3.29 **Total acidity:** 6,5 g / L

Vintage 2016

An unforgettable vintage. Small and healthy grapes, fruit of the driest summer we have had to date after a rainy spring. The moderate average temperatures with showers in September provided us with one of the calmest and longest vintages in the last few years. Excellent ripeness and acidity. A vintage that will stand as a benchmark, one of the best in the last few years.

