

## 1902 2017

### Centuries-old Carignan. Moderation. Deepness. Freshness.

#### Tasting note

“It is quite spicy, but the floral violet character of the variety is noticeable. 2017 was one of the earliest and lowest yielding vintages in recent times, and the wine has concentration and ripeness, but also balance and elegance. It is vibrant and has bright flavor along with great freshness. This will still improve with more time in bottle.”

*Luis Gutiérrez – december 2020*

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98 Guia Peñín 2021 – July 2021

97+ Miquel Hudin – July 2021

96 The Wine Advocate - Luis Gutiérrez – december 2020

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**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.

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**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:** 900 bottles in March 2019 without clarification or filtration.

**Alcohol content:** 15% vol. **pH:** 3.36 **Total acidity:** 5,9 g / L

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#### Vintage 2017

Vintage is marked by average and maximum temperatures above values of the last 10 years, as well as very low rainfall regime. However is in these conditions when our vineyards and grapes have shown their incredible capacity not only to survive but also to give a small quantity with very high quality.

