



Viladellops Garnatxa

VARIETY

100% Garnatxa negra from the organic vineyard Finca Viladellops owned by Marcelo Desvallés in the Massís del Garraf.

VINEYARDS

PLOT 23

Planting year: 1992
South Orientation
Calcareous clay soil
Driving system: Trellis
Pruning: Short (one bud)

PLOT 40

Planting year: 1992
Southeast Orientation
Calcareous clay soil
Driving system: Trellis
Pruning: Short (one bud)

PLOT 55

Planting year: 2012
Northwest Orientation
Calcareous soil
Driving system: Trellis
Pruning: Short (one bud)

ELABORATION

Manual harvest in 15 kg boxes with selection in the vineyard.

Pre-fermentation maceration in tank at a temperature of 10-12°C for 12-24 hours.

Fermentation in stainless steel tank at a controlled temperature between 20° and 24°.

The wine remains in tank until bottling.

Bottled in 75 cl and 150 cl formats.

TASTING NOTE

Medium layer garnet cherry color, with violet edge.

Fresh, intense aroma of red fruits.

Medium structure, well balanced, fruity and with sweet tannins.

Persistent, tasty and rich in aromas.



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