



# *Finca Viladellops Selecció Garnatxa*

## **VARIETY**

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

## **VINEYARDS**

**PLOT 44**  
Planting year: 1993  
Orientation: Northwest  
Soil: Calcareous (fossils)  
Driving system: Trellis  
Pruning: Short (one bud)

## **ELABORATION**

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

Pre-fermentation maceration

Fermentation with indigenous/autochthonous yeast in 500 liter basins and small stainless steel tanks only with pigeage or bazuqueo with a controlled temperature between 23° and 27°

Aged for 12 months in French oak barrels.

Bottled in 75 cl and 150 cl formats.

## **TASTING NOTE**

Ruby garnet color.

Mineral aromas, spicy nuances with notes of forest floor.

On the palate it stands out for its balance, fine tannin, structure and marked freshness.