



Turó de les Abelles

Single Vineyard Wine

VARIETY

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

VINEYARD

PLOT 37 (TURÓ DE LES ABELLES)
Planting year: 2006
Orientation: Northwest
Soil: Calcareous stony
Driving system: Trellis
Pruning: Short (one bud)
Plot surrounded by forest

ELABORATION

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

Pre-fermentation maceration in open barrel at a temperature of 10-12°

Fermentation with indigenous/native yeast in open barrels at a controlled temperature between 23 and 27°.

Aged for 12 months in French oak barrels.

Bottled in 75 cl and 150 cl formats.

Presentation in a wooden box of 6 bottles of 75 cl.

NOTA DE CATA

Deep garnet colour.

Mineral and black fruit aromas, spicy nuances.

On the palate it is powerful and long, prominent, meaty, with liquorice and roasted notes.

The wine has a very good balance between acidity, volume and structure.