

MAS BLANC I JOVÉ

AMPHORA TINTO (GARNATXA)

Catalonia , Spain



Millésime 2017

Appellation Costers Del Segre DO

Lieu, Lieux-Dits Mas Blanc

Sols Clay Rocky limestone

Altitude Des Vignes 800 meters above sea level

Orientation South West

Cépages 100% Grenache

Viticulture Organic

Palissage Goblet

Pi/Hect 3 000 pi/ha

HI/Hect 24 hl/ha

Vendanges Hand harvested

Vinification Spontaneous fermentation in stainless steel tanks. Maceration for 20 days. The winery is 100% powered by solar energy.

Levures Indigenous

Élevage Maturation in Amphora, Stainless steelydable and 225 litres oak barrel for 6 months.

Volume D'alcool 14.5% alc./vol.

Sulfites 80 mg/l

Sucre Résiduel 1 g/l

Acidité Totale 6 g/l

Color Deep cherry red

Degustation Notes of plums, cherries, strawberries and fresh oranges, currant, raspberry and blackberry. On the nose a mineral touch and in the mouth a subtle salinity and roasted notes, with a very fresh and balsamic finish. An original and explosive wine.

Temperature Of Service 16-18°C