

# 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 steel 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

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BOIRES

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