



## Laltre 2017

**Varieties:** Monastrell (80%) and red Grenache (20%).

**Vineyard:** north dominated by the mountains of Serra Llarga, on the west part of Catalonia and located on a state with 11.3 hectares of vineyards cultivated following the techniques of Organic viticulture from their plantation and currently Biodynamic, seeking the ultimate expression and singularity of this unique *terroir*. Distributed in 14 plots, where last technology fuses with multi flowers herbaceous layers that increase and multiply the plant biodiversity and in turn the soil, to give the plant as more friendly environment as possible, chasing to obtain better wines year after year. Working in collaboration with Institutions in wine top research projects. NW-SE aspect. High density of 4166 vines/ha and plantation under 2.40 x 1.00 meters. Loam texture.



**Climatology:** an area characterized by a high temperature contrast between winter and summer, with values ranging from -5°C to 40°C respectively. Low rainfall with annual regime of 310 mm/year and values of 150 mm/year during the growing season. Temperature variation from veraison to harvest of 18°C average.

**Vines:** planted with *110Richter* rootstock and double cordon *Royat* formed with two heights collection of vegetation to encourage maximum leaf surface exposed to light, facilitating the bunch aeration to keep and prevent humidities that activates fungi.

**Harvest:** year influenced by the previous mild winter, and an icy entrance in spring. Minimal impact recovered after April frosts. Vintage in excellent sanitary conditions and ideal point of ripening. Manual and selected by the end of September in cases of 8kg and tempered just after collection in a cold fridge at 6°C.

**Vinification:** careful selection in a precise way of the optimum grapes inside the Cellar. Cold prefermentative soak at 12°C during 5 days with soft pumping over wetting only the cap formed by the skins. Separated fermentation of the different varieties at 22-24°C temperature with daily pumping over. Total maceration between 15 and 20 days.

**Ageing:** in oak barrels of French selected forests with medium toasted, during 3 months.

**Production:** bottles of 75cl.

**Tasting notes:** intense and shiny violet red colour, high depth, dense tears and tinged purple. Dairy aromas with memories of red and black fruits, currant and cherry. By aerating, the light-roast is covered by blackberries and black cherry. Ample, with velvety and voluminous tannins. Fresh and long with a very pleasant yummy finish of berries.