



Onra 2013 negre

Varieties: red Grenache (75%) and Cabernet Sauvignon (25%).

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: with 110Richter rootstock and double cordon *Royat* formed with two heights vegetation collect to encourage a better leaf surface exposition to light, facilitating the bunch aeration to keep and prevent humidity that activates fungi.

Harvest: grapes entirely from the property estate. Rich and diverse year, rather cool. Cold winter with common frosts. Cold and rainy spring, and autumn especially warm and dry for a benefit of optimal ripening. Manual and selected harvest between September and early October, in cases of 8kg and tempered just after collection in a cold fridge at 6°C.

Vinification: second and third selection in the Cellar (automatic with *Viniclean* and manual in sorting table), prefermentative skin contact of the Grenache during 3 days with periodic *battónage*. Separated fermentation of the different varieties at 24-26°C.

Ageing: in 500 liters new and first wine oak barrels of French selected forests with light/medium toasted, low temperature and deep, during 12 months.

Production: bottles of 75cl. and 150cl.

Tasting notes: Intense cherry red medium-high dense layer with living and violet rim. In a still glass, red fruit aromas which highlights the pomegranate, and behind, the plum. Meaty aromas, with almost imperceptible wood. Very nice attack, intense, round, of velvety and fatty tannins. In aftertaste, returns red fruits, freshness of balsamic and menthol. Very fresh and length finish. Great balance.

