

Terra de Falanis



Plic Plic Plic...

DO Montsant



Vintage 2015

Grape variety 50% Samsó, 40% Garnatxa, 10% Syrah

Harvest Hand picked harvest in 15 Kg boxes. The *samsó* harvest begins on September 20, while the *garnatxa* harvest begins around October 20. Grapes are carefully selected in the vineyard and never takes more than an hour for the grapes to be transported from the vineyard to the winery.

Wine making Once arriving at the winery, the grapes are passed through a selection table and separated from their stems to be gently pressed with maximum respect to the skin. A pre-fermentation maceration with skins for 3 days between 10-12°C. This is followed by a fermentation at 24°C for another 10 days with a *delestage* and a soft *remontage* per day.

Malolactic In stainless steel tanks.

Aging 6 months in French and American oak barrels. Right after, a natural light decantation and filtration takes place and finally the wine is bottled.

Alcohol graduation 14.35% vol.

Total Acidity 5.8 g/L