

huellas

2014



ORIGIN

Poboleda.

GRAPE VARIETIES

60% Carignan and 40% Grenache. Low yield vines (1 kg per vine) on llicorella soils.

TECHNICAL DATA

Alcohol level: 14.5%

Total acidity: 6.3 g/l

VINIFICATION

Maximum care is taken at the vineyard, practicing ecological viticulture and not using pesticides, chemical compounds or any other non sustainable products. The grapes are all hand-picked and gently destemmed at the cellar, where minimum intervention takes place. Fermentation is in stainless steel deposits under controlled temperature. Natural extraction occurs via a combination of pumping-over and pigeage.

AGEING

20% of the wine ages in new French oak barrels of 500 liters and 80% of the wine in second and third year old French oak barrels, for a total of 12 months in oak.

TASTING NOTES

Deep ruby bright color wine. Appealing spicy notes of white pepper and clove, cassis and aromatic herbs like thyme and rosemary, grown all over Poboleda. A complex wine, with a solid structure felt on the palate with a marked but balanced acidity that highlights the eucalyptus aromas, providing freshness, elegance and a long nice finish to this wine.

AWARDS

Huellas 2012: 91 points Robert Parker