

CAIRATS ORIGEN



Kind of viticulture: Natural, ORGANIC

Municipality: Darmós

Designation of Origin: D.O. Montsant

Varietals: Red Grenache, Carignan, Ull de Llebre

Wineyard: Located in the municipality of els Guiamets.

Orientation: Estate : Pins Vens (els Guiamets): South

Soil: Calcareous soil .Structure between silt and stony

Training type: Trained

Plantation density: Between 1,250 and 2,500 plants per hectare depending on the plot and topography.

Height a. sea level: From 140 m to 175 .m

Weather: Microclimate with Mediterranean influence

Precipitations: Between 350 mm and 450 mm

Orography: Stone terraces and plots

Alcohol 14% Vol



Winemaking: Strict and meticulous grape selection on the vineyards. Manual harvest with 15kg boxes. Manual selection table. Subsequent gentle de-stemming. Fermentation in small stainless steel tanks. Extraction of phenolic compounds through pumping-over and "pigeage" (punching the cap). Maceration as appropriate to the potential of each plot. Fermentation and maceration with the skins for 8-10 days.

Ageing: 8 months with its fine lees.

Bottling: Clarified with bentonite (suitable for vegans). Bottled by decanting according to the moon phase.

Wine profile: Blend of three indigenous varieties from a unique estate.

Tasting note: Aromatically very intense and complex. It leaves notes of red fruits (currants and raspberries) surrounded by a touch of menthol and the mineral point that gives the terroir. On the palate it is broad and soft, with a very fine tannin with a sweet touch, the point of acidity makes it fresh and lasting with a very persistent sweet finish.

Recommendations: Due to its good potential for evolution in the bottle, it is recommended to decant it to enjoy its complexity. It will show all its virtues for the next 10 years.