

CAIRATS SELECCIÓ 2016



Kind of viticulture: Natural, ecological.

Municipality: Darmós

Designation of Origin:

D.O. Montsant

Varietals: Carignan, Grenache

Vineyard: Owned, 3 Ha. Located in the municipality of els Guiamets.

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

Soil: Clay calcareous

Training type: Trained

Plantation density: 2.500 plants per hectare

Height a. sea level: From 180 m to 250 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 tank. 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 15-17 days.

Ageing: 12 months in French oak barrels of 225 lts. and 400 lts.

Bottling: Clarified with egg albumin. Bottled by decanting according to the moon phase.

Wine profile: Coupage of the autonomous varieties of Carignan and Grenache from the Pins Vens estate, one of great personality.

Tasting note: Wine with elegance and freshness. Its aromas are characterized by its complexity and balance, with notes of ripe red fruit and floral notes of aromatic forest herbs surrounded by smoky, balsamic nuances with a subtle mineral touch. In the mouth it is soft, wide and sweet, harmonized by a fine touch granular tannin, with a point of integrated acidity that gives it a long, fresh and persistent finish.

Recommendations: It will exhibit all of its positive traits during the next 10-12 years.