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Vespres Vinyes Velles 2016



Viticulture and Vineyards

Properties between 50 and 70 years of the municipalities of Marçà, Falset and Capçanes. Soils made of various compositions, mostly stony, clayey and calcareous. Organic viticulture. All work is done 100% manually. Harvest in boxes of 10 kilos.



Winemaking

Indigenous yeasts and fermentation in cement tanks. Aging for a period of 9 months in 2.000 litres capacity *foudres*.



Blend

70% Samsó (carignan) and 30% Red Grenache.



Tasting

Elegance, freshness and volume in the mouth. Cherry colour with the violet edge. Blunt nose of black forest fruit. Ripe sensations on a mineral background. Balsamic notes that combine the warmth of the most aromatic sandalwood. Fresh aftertaste and deep acidity. A faithful reflection of the vintage.

