

# VINYES de la DOT

## amb un PARELL

### TECHNICAL SHEET

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#### RED WINE - EMPORDÀ

- **Vine varieties and ages:** 75% red grenache (45-year-old vines), 25% carignan (98-year-old vines)
- **Alcohol content:** 15% ABV
- **Total acidity:** 4.0 g/l (TA)
- **pH:** 3,52
- **Total polyphenol index (TPI):** 7
- **Free SO<sub>2</sub>:** 21
- **Total SO<sub>2</sub>:** 50
- **Residual sugar (glucose + fructose):** 0,99 g/l
- **Volatile acidity:** 0,50 g/l
- **Harvest:** manual in boxes of 18 kg, in morning of 6 September 2017, waxing moon, flower/leaf day.
- **Grenache production:** Fermented in stainless steel vats at 20°C/25°C until 25 September (waning moon, fruit day), when transferred from vats without using lees.
- **Carignan production:**  
Fermented in stainless steel vats at 20°C/22°C until 29 September (waning moon, flower day) when transferred from vats without using lees.
- **Coupage/malolatic fermentation:**  
Fermentation was carried out with the red grenache and carignan already blended in order to fuse their properties in terms of acidity, alcohol volume and polyphenol content.  
Malolatic fermentation: spontaneous with indigenous flora.
- **Fining:**  
Light fining with gelatin.
- **Non-filtered**
- **Ageing:**  
300-litre barrels filled on 8 November (waning moon, flower day). Wine aged until acidity and tannins of the two varieties become blended and rounded.  
Six-month ageing in two-wine French oak barrels.  
Bottled on 14 May (waxing moon, fruit day).
- **Tasting note:**  
The ruby red of the grenache turns more violet with the purple of the carignan in the coupage. First nose of red fruits such as ripe cherry, raspberries and wild strawberries  
More jammy hints come to the fore as it oxygenates, with a spicy touch of nutmeg and mocha.

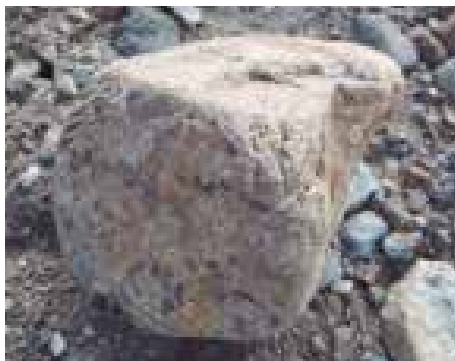


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Very greedy entry in the mouth, with smooth tannins but also a certain hint of scrubland plants such as rosemary. The maturity of the tannins, along with the sumptuousness and sweetness of the alcohol volume give a very warm and velvety touch with this coupage. Fresh after taste, with perfumed persistence.



**Photo 1:**  
Pink orthoclases on soil of gravel and sand.



**Photo 2:**  
Granite on soil of gravel and sand.

## - Geology and edaphology of the plot:

### - 45-year-old red grenache, Cim/Cadena plot:

Fans of Pliocene gravels and clays (to lesser extent) of Peralada.

### - Mantles of El Garrigal Hill, 98-year-old carignan vines:

Soil of alluvial-colluvial apical pediments of the Ricardell River. They are highly porous quaternary soils (between 2 m and 5 m deep) and very recent in geological terms.

Upper fluvial terrace with granite pebbles up to 30 cm long or schists with rough quartz and a few smooth schists. The matrix is composed of schist gravel and granitic sand. There is very little clay overall. The granite and quartz play an important role in the ripening of the carignan since granite heats up quickly and maintains heat well, while quartz reflects the heat quickly, therefore facilitating the ripening process. This factor, in addition to the *tramuntana* north wind, ensures that fungal pressure and diseases disappear quickly.