

VINYES de la DOT

TEMPERI 2016

TECHNICAL SHEET

RED WINE - EMPORDÀ

- **Varieties and age of the vine:** 100% carignan (98-year-old vines)
- **Alcohol content:** 13.5% ABV
- **Total acidity:** 4.9 g/l (TA)
- **pH:** 3,26
- **Total polyphenol index (TPI):** 19,3
- **Free SO₂:** 15 mg/l
- **Total SO₂:** 49
- **Residual sugar (glucose + fructose):** 0,4 g/l
- **Volatile acidity:** 0,46 g/l
- **Harvest:** manual in boxes of 18 kg, at midday of 6 September 2017, waxing moon, flower/leaf day.
- **Carignan production:** fermented in stainless steel vats at 20°C / 22°C. Maceration of fine skins until 29 September (waning moon, flower day) when transferred from vats without using the lees.
- **Ageing:** 300-litre Saury barrels, medium toasted (non-toasted bottom). Filled on 6 December (waning moon, flower day) with 300 litres and aged until the harsh acidity and tanninic structure of the carignan are smoothed out.
- **Fining:** light fining with gelatin.
- **Non-filtered**
- **Tasting note:**

Violet is what defines this wine, both in terms of its colour tone and the intense floral perfume of the carignan.

As the drops of Temperi cascade into the glass it turns a bright violet-tinged claret colour.

A range of floral aromas surprise the nose; violets, geraniums and orange blossom fill the glass as one begins to taste. As the wine oxygenates, the character of the carignan comes to the fore with plant-based flavours of hay, pipe tobacco and lemon grass, battling with wild strawberries or ripe cherry.

In the mouth, the Temperi is lively, fresh, with a youthful spark. Its acidity highlights its floral profile, playing with the balsamic notes of the finish. Its ageing in medium-toasted French oak leaves traces of vanilla, cedar and smoky hints. The palate fills with still-crunchy but ripe tannins that, together with the acidity, offer extraordinary potential for ageing in the bottle. A wine that will linger long in the memory!



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Metamorphic quartz



Shale, granite, white quartz



Schist with a pebble and others with sharp edges. These grey-coloured schists break easily along parallel planes, with a more or less uneven shape, but always flattened in line with the parallel planes of fracture.

The presence of a few schists with the occasional pebble shows that they're older cobbles, since they must have come from within a sedimentary rock that upon subsequently breaking up has released these schists or pebbles. They also have sharp edges because the cobbles are gradually broken up through heavy impacts.

- Geology and edaphology of the 98-year-old carignan vines plot:

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

Plot located on fluvial terraces with rough granite pebbles up to 30 cm long or schists with some quartz. 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.

In summers that end with rain or little sun, the boisterous tannins of the carignan mature better in these granitic soils with quartz and mica that irradiate light and heat upwards, as well as quickly filtering the late-summer water. This factor, in addition to the *tramuntana* north wind, ensures that fungal pressure and diseases disappear quickly.