



V I D ' A M F O R A N A T U R A L

2019

A protected natural space, an amphitheatre surrounded by forest where the vineyard exists in tranquility , **an ecological viticulture**, soils of red clay and limestone, **without adding SO2 during the process** give us a Grenache wine with no disguise.

- **SOIL TYPE:** Calcareous clay, shallow and poor in organic matter.
- **VITICULTURE:** Certified organic by CCPAE and Biodynamic.
- **VARIETY:** 100% Grenache
- **VINTAGE:** Harvest Ranking: Excellent.

A spring with sparse rains and a dry summer have made it difficult for the plant to grow, but thanks to the 600-metre altitude of the vineyards, the grapes were able to reach an optimal ripeness. The harvest began on the 25th of September.

- **ELABORATION:** Once the grapes have entered at a low temperature, the alcoholic fermentation starts with spontaneous yeasts without the addition of SO2 during the process. Aged in 300-litre clay amphoras.

- **COLOR:** Clean and bright intense cherry color.
- **AROMA:** There is an intense flavour of red and black berries, an infusion of raspberries, currants, and other native berries, with some mint and licorice leaves drawing out the balsamic notes that surround them. These are the most genuine descriptions of the high-altitude old Garnacha variety vineyards.
- **TASTE:** It is sweet, a fruity blend of red and black berries, cherries, raspberries, and blackberries accompanied by a range of balsamic notes: rosemary, mint, licorice, and some salty and earthy final touches that give it a certain tension and freshness.

Image references on the
WALL OF BOTANY TASTE

- *Rosmarinus officinalis* (Romani)
- *Liquiritia officinalis* (Regalèssia)
- *Mentha suaveolens* (Menta)



TOTAL SULPHUR DIOXIDE: <10m g/L.
ALCOHOLIC STRENGTH: 15% vol.
TOTAL ACIDITY: 4,9g TAR/L.
VOLATILE ACIDITY: 0,65g /L.