



# EMPELTS DE GARNATXA PELUDA

2017

**EXPERIENCES COLLECTION WINES:** To protect and recover the Ancestral varieties, in 2011, we decided to graft a Cabernet Sauvignon vine to take advantage of the depth of its roots with a massive selection of the oldest Grenache Peluda from Teixar vines to protect the particular genetic features that make it unique and rare.

After these years have passed, we have vinified the 2017 harvest, making 2,000 exclusive bottles to share the fruit of an experience that brings us back to the essence of our viticultural heritage.

- **SOIL TYPE:** A 400-metre high terrace facing north, protected by easterly-wind forests that give it a unique expression. Calciferous-clay, partly loess, soil that gives it a unique finesse, an airy, delicate, and subtle Grenache.
- **VITICULTURE:** Certified organic by the CCPAE and Biodynamic.
- **VARIETY:** 100% Grenache Peluda
- **VINTAGE:** Harvest Classification: Very good. A harvest with sparse rains, a hot spring, and a dry summer, where drizzling rain doesn't arrive until the end of August, lasting until the end of the harvest. The Harvest began on 1 September.

- **COLOR:** Clear and bright cherry color
- **AROMA:** A fruit salad of red fruits like strawberry tree fruit and plums, citrus like blood orange, give way to balsamic notes of liquorice and fresh rosemary and thyme, all of this immersing you in a mountainous landscape and Mediterranean forests.
- **TASTE:** It is clean, direct, and mimetic with the surroundings of the vineyard, blackberries, cherries, and plums and they blend together with an intense flavour of liquorice, rose pepper, delicate tannins, and saline touches that take us gradually toward the setting sun.

- **ELABORATION:** Grapes enter the chamber until the temperature drops to 2-4°. Crushing and juicing within a few hours to begin spontaneous alcoholic fermentation. Aged for 12 months in French oak barrels.

Image references on the  
**WALL OF BOTANY TASTE**

- *Thymus vulgaris* (Farigola)
- *Rosmarinus ocinalis* (Romani)
- *Juniperus communis* (Ginebró)
- *Pistacea lentiscus* (Llentsicle)



**ALCOHOLIC STRENGTH:** 14,5% vol.  
**TOTAL ACIDITY:** 4,6g TAR/L.  
**VOLATILE ACIDITY:** 0,58g /L.