



vinyes domènec

FURVUS

2017

Furvus it is the concentration of Montsant interpreted with elegance, red and black fruit with the charm of welcoming a garden of medicinal herbs and a velvety intimate precision on the palate.

- **SOIL TYPE:** Calcareous clay with stony areas, shallow soils and is poor in organic matter.
- **VITICULTURE:** Certified organic by the CCPAE and Biodynamic.
- **VARIETY:** 90% Grenache and 10% Merlot. Vineyards of more than 40 years old planted in plots and slopes of a 15° incline, oriented from north to south with prevailing winds from Mistral and Levante.
- **VINTAGE:** Harvest ranking: Excellent. A vintage harvest with sparse rain, a hot spring, and a dry summer that saw drizzling rain only at the end of August, taking us to the end of the harvest. The harvest started on the 1st of October.

- **COLOR:** Bright cherry color.
- **AROMA:** The aromatic impact is immediate; the wild blackberries, the ripe blueberries, and the red plums. Very gently come the spicy notes that recall black pepper. There is also a deep note of lavender and the vitality of blood orange with touches of rosemary and resin.
- **TASTE:** It welcomes you with a warm, creamy embrace that is full of life without foregoing its acidic character. The aromas translate into flavour in an exercise in sincerity, highlighting ripe raspberries and pleasant, minty balsamic flavours. Its smooth concentration of tannins and a slightly bitter and salty finish complete this wine from the Mediterranean forest.

- **ELABORATION:** Spontaneous fermentation and vinification of each terrace, done separately in stainless steel tanks. Twelve months of aging in 500-litre French oak casks and barrels.

Image references on the  
WALL OF BOTANY TASTE

- *Juglans regia* (Noguera)
- *Arbutus unedo* (Cirerer d'arboç)
- *Cistus albidus* (Estepa blanca)
- *Rosa canina* (Roser de bosc)
- *Ceratonia siliqua* (Garrofer)
- *Lavandula angustifolia* (Espigol)
- *Rubus fruticosus* (Esbarzer)



**ALCOHOLIC STRENGTH:** 15% vol.  
**TOTAL ACIDITY:** 4,5g TAR/L.  
**VOLATILE ACIDITY:** 0,64g /L.