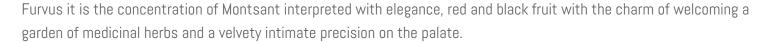


F U R V U S

2017



- **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.

• **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)

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.

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

