



vinyes domènec

# TEIXAR

SINGLE VINEYARD WINE 2015

We learn the real treasure is the vineyard that we are just passing through. We learn we should feel fortunate to enjoy this Hairy Grenache that has wisdom from past harvests and that we owe it to destiny to give life to this special wine.

**It is the first wine that has been recognized of "Vi de Finca" of the D.O. Montsant.**



### Image references on the WALL OF BOTANY TASTE

- *Thymus vulgaris* (Farigola)
- *Celtis australis* (Lledoner fruit)
- *Ceratonia siliqua* (Garrofer)
- *Corylus avellana* (Avellaner)
- *Juniperus communis* (Ginebró)
- *Lavandula stoechas* (Cap d'ase)
- *Pinus sylvestris* (Pi)
- *Prunus spinosa* (Aranyoner)
- *Rosmarinus officinalis* (Romani)
- *Satureja montana* (Sajolida)
- *Viola Sylvestris* (Violeta)

- **SOIL TYPE:** Calcareous with stony areas, shallow soils and is poor in organic matter.
- **VITICULTURE:** Certified organic by CCPAE and Biodynamic.
- **VARIETY:** 100% Hairy Grenache of more than 70 years planted on slopes of a 15° incline oriented from north to south and with prevailing winds of Mistral and Levante.
- **VINTAGE:** Vintage Classification: Excellent. The good weather in autumn and the northern winds allowed us to reach optimal and healthy maturation. The harvest began on October 20.
- **ELABORATION:** Vinification separately from each plot, spontaneous fermentation with its wild yeasts, a cold pre-fermentation and a maceration of 20 days. 14 months of aging in old French oak barrels of 500 and 300 liters.

- **COLOR:** Clean, bright cherry color.
- **AROMA:** Nature interprets aromatic complexity like no other and Teixar is a living demonstration. Ripe red fruit, currant, blackberries and cherries, and for those who know how to wait will get the reward when it opens and give us its deep anisettes that play with the menthol notes while the black pepper is outlined next to some licorice notes and aromatic herbs from the Mediterranean undergrowth, rosemary and lavender.
- **TASTE:** This wine is a tribute to the light of the Sun. Without fear of maturity thanks to its unique microclimate, it makes us enjoy a creamy and velvety mouth. Its red fruit plays with a range of balsamic notes of the medicinal herbs of our environment and spicy notes, with an acidity and saline touches that melt on the palate.

**ALCOHOLIC STRENGTH:** 15% vol.  
**TOTAL ACIDITY:** 4,3g TAR/L.  
**VOLATILE ACIDITY:** 0,66g /L.