



## VI DOLÇ NATURAL DE GARNATXA

2016

When the late ripening becomes an elixir of autumn aromas, the figs, walnuts, and other native plants are bathed with a touch of licorice and sage that give it a freshness that does not overwhelm the palate. They are the grapes that we have left behind on the Finca del Teixar, left to soften in the vineyard.



- **SOIL TYPE:** Clayey-calcareous soil with a very stony surface layer; shallow and poor in organic matter.
- **VITICULTURE:** Certified organic by the C.C.P.A.E. and biodynamic.
- **VARIETY:** 100% Grenache peluda, more than 70 years old, planted on a 15° North-South oriented slope with prevailing Mestral and Levante winds.
- **VINTAGE:** Harvest Ranking: Excellent. The good autumn weather and the mistral winds allowed us to achieve optimal and healthy levels of ripeness. The harvest began in late October.
- **ELABORATION:** Spontaneous fermentation and vinification with 60-litre oak casks.
- **COLOR:** Clean and bright black cherry colour.
- **AROMA:** No one interprets complexity like nature. Ripe black fruits: currant, natives plants, fallen figs in the vineyard with the late-autumn cold.
- **TASTE:** Without the fear of over-ripeness, thanks to our unique microclimate, we can enjoy an ample and creamy mouthfeel, just like velvet. Its black fruit, accompanied by a range of balsamic notes, from the medicinal herbs of our environment, spicy touches, a hint of nuts that recall walnuts, and citrus touches of blood orange all blend together.

**ALCOHOLIC STRENGTH:** 15,5% vol.

**TOTAL ACIDITY:** 5,5g TAR/L.

**VOLATILE ACIDITY:** 0,66g /L.