

ALTAROSÉS - JOAN D'ANGUERA

Catalunya



APPELLATION: Montsant

BLEND: Garnacha

WINEMAKER: Joan and Josep d'Anguera

VINEYARD: _____

Grapes are sourced from the younger vines in this north facing plot. Soils are limestone and clay. Vines are between 10 and 35 years old. Altitude is 170 metres above sea level and climate is Mediterranean.

VITICULTURE: _____

All vineyards are dry farmed following organic and biodynamic practices, certified by CCPAE and Demeter respectively.

WINEMAKING: _____

Grapes are hand harvested and whole clusters are left to macerate for two weeks before they are gently foot crushed. Fermentation in concrete vats is with indigenous yeasts with a daily pump over. The wine is pressed off when 'it tastes right'. Wine is naturally cold settled during winter, and ages for around 17 months in old oak barrels before being bottled unfiltered and unfiltered. No sulphites added during winemaking - just use sulphur candle to sterilize barrels.

WEBSITE: <http://www.cellersjoandanguera.com/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

A bright, floral and perfumed Garnacha, in a Mediterranean style with red fruit and a rounded finish.