

FINCA L'ARGATÀ- JOAN D'ANGUERA

Catalunya



APPELLATION: Montsant

BLEND: Garnacha

WINEMAKER: Joan and Josep d'Anguera

VINEYARD: _____

Grapes are sourced from their own estate vines growing on north-facing slopes over sandy-limestone soils. Vines are between 40-60 years old. Climate is Mediterranean with continental influences and altitude is around 200-300 metres above sea level.

VITICULTURE: _____

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

WINEMAKING: _____

Whole cluster fermentation in concrete vats using indigenous yeasts. Wine is naturally cold settled during winter, and ages for 18-24 months in old oak barriques before being bottled unfiltered and unfiltered. It rests for further time in bottle before release.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

Pale with a subtle perfumed nose and some meaty notes. Fresh and concentrated in the mouth with Mediterranean notes of garrigue. Long finish with fine chalky tannins.