

# PLANELLA - JOAN D'ANGUERA

Catalunya



**APPELLATION:** Montsant

**BLEND:** Carignan (90%), Syrah (10%)

**WINEMAKER:** Joan and Josep d'Anguera

**VINEYARD:** \_\_\_\_\_

Grapes are sourced from north-facing slopes over limestone and clay soils. The Syrah was planted by their father in the 80s, when it was fashionable to grow international varieties in Spain. Joan and Josep are reducing the amount in the blend as they feel native varieties like Carignan capture the landscape better. Vines are between 25 and 50 years old. Climate is Mediterranean with continental influences and altitude is around 170 metres above sea level.

**VITICULTURE:** \_\_\_\_\_

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

**WINEMAKING:** \_\_\_\_\_

Grapes are picked early in the morning when the temperature is 12-14 degrees. Fermentation is 70% whole cluster in concrete using natural yeasts. Wine is then moved to French old oak barriques where it ages for 12-14 months. The wine is blended and bottled without fining or filtration.



## TASTING NOTES:

The nose is perfumed and savoury with dried flowers. The palate is medium-bodied and very balanced with a touch of white pepper, good acidity, and very good length.

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

This wine is suitable for vegans and vegetarians.