

PLANELLA- JOAN D'ANGUERA

Catalunya



APPELLATION: Montsant

BLEND: Carignan (50%), Syrah (45%), and Grenache (5%)

WINEMAKER: Joan and Josep d'Anguera

VINEYARD: _____

Grapes are sourced from 4Ha of own vines growing on north-facing slopes over limestone and clay soils, and farmed biodynamically. Vines are between 15 and 50 years old. Climate is Mediterranean with continental influences and altitude is around 170 metres above sea level.

VITICULTURE: _____

Viticulture is certified Biodynamic.

WINEMAKING: _____

After hand-picking the grapes, fruit undergoes alcoholic and malolactic fermentation in concrete vats using indigenous yeasts. Wine is then moved to French old oak barriques where it ages for 12 months. 40% of the wine is fined with egg whites and all wine is bottled unfiltered. Very little sulphur is used.

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

This wine is not suitable for vegans and vegetarians.



TASTING NOTES:

Ripe, dense cherry liqueur-like nose scented with some spices. On the palate, the wine is rich and plush with a fruity and spicy finish.