

COLL DE SABATER – ESCODA SANAHUJA

Catalunya



APPELLATION: Conca de Barberà

BLEND: Cabernet Franc, Merlot

WINEMAKER: Joan-Ramon Escoda

VINEYARD: _____

Conca de Barberà is a small DO in Catalunya, sandwiched between Penedés, Costers del Segre and Tarragona. It has cold winters and hot summers which are tempered by cool winds from the sea. Grapes are sourced from several parcels of 12 to 30 year-old vines, grown on limestone and clay soils at between 450 and 600m altitude, with a variety of different expositions.

VITICULTURE: _____

Viticulture is biodynamic. Vegetation is left between the rows to encourage biodiversity. A small farm on the premises keeping sheep and chickens supplies organic compost. The soils are covered with a vegetal mulch, which helps maintain moisture, crucial in the dry climate.

WINEMAKING: _____

Grapes are handpicked, macerated for 20 days and fermented with wild yeasts in stainless steel. The wine is then aged in large French oak tonneau for 12 months, before bottling unfiltered and unfiltered. No sulphur is added at any stage.

WEBSITE: <http://celler-escodasanahuja.com/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

A rich and complex wine, earthy and spiced with an intensely textural backbone. Dark cherry and plums, almost Bordeaux-like with a nice balance between the fruit and savoury characters.