

LA LLOPETERA – ESCODA SANAHUJA

Catalunya



APPELLATION: Conca de Barberà

BLEND: Pinot Nero

WINEMAKER: Joan 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 600m altitude.

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 and fermented with wild yeasts in stainless steel then aged in 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: _____

Savoury, spicy nose with a hint of pepper. The palate is fresh and savoury with a firm, grippy character and nice lemony acidity. Quite dry, with firm tannins under the cherry and plum fruit. A distinctly food-friendly style.